

PLEASE NOTE

Bookings are recommended

5.45 PM & 6.15 PM

Bookings may be required to vacate the dining area by 7pm

7.15 PM

Bookings may be delayed to prepare tables after first sittings

We will hold booked tables for a maximum of 10 minutes, before tables will be automatically re-allocated to other diners

To receive your members pricing, you **MUST** remember to present your members card, or provide your member number and proof of identity

Members cards\numbers are not transferable between members\non members

We will accommodate as many unbooked diners as is possible

Due to the size and variety of our menu, changes to individual menu items may not be possible

CHILDREN ARE TO REMAIN SEATED AT ALL TIMES

WE DO NOT ALLOW SEPERATE CHILDREN'S AND ADULTS TABLES, CHILDREN MUST SIT AT THE SAME TABLE AS THEIR PARENTS

ANYTHING MARKED 'GF' SHOULD BE USED AS A GUIDE ONLY

Please inform our cashiers as you order of ALL dietary requirements and allergies

+ For digital copies of our menu
please visit our website
merimbularsl.com.au +

CHEF'S SPECIALS

Please scan the QR code
below for a full list of this
week's specials



VIEW MENU

STARTERS & ENTRÉES

Members - Non members

Garlic & Herb Bread / \$8.9 - \$10.4

Grilled ciabatta w' fresh herb & garlic butter, topped w' truffle aioli, roquette & parmesan

Pumpkin Loaf / \$9.9 - \$11.4

Crusty oven baked roasted garlic & pumpkin cob loaf w' whipped herb butter, balsamic olive oil & shaved parmesan

Fresh Local Oysters (A)

1½ Doz Natural / \$17.9 - \$19.4 Gf Df

Doz Natural / \$32.9 - \$34.4

Served w' red wine vinegar & cocktail sauce

1½ Doz Kilpatrick / \$20.9 - \$22.4 Gf Df

Doz Kilpatrick / \$36.9 - \$38.4

w' crispy bacon & house Kilpatrick sauce

1½ Doz Mornay / \$20.4 - \$21.9

Doz Mornay / \$34.9 - \$36.4

Served warm w' house creamy mornay sauce & cheese

Soup Of The Day / \$9.0 - \$10.5

Chef's homemade soup w' warm bread
+ Ask our friendly staff for today's special

Indian Potato Samosas / \$13.0 - \$14.50

w' tamarind & mint sauce

Duck Spring Rolls / \$16.0 - \$17.5

House made duck & vegetable spring rolls w' spicy plum dipper

Calamari (I) / \$22.9 - \$24.4 Gf

Lightly fried, tender calamari w' lemon & aioli

Creamy Garlic Prawns (I) / \$19.9 - \$21.4 Gf

Tiger prawns, oven baked in fresh cream, garlic & Italian parsley w' Chef's salad & parmesan risotto

Seafood Origin - (A) Australian\ (I) Imported\ (M) Mixed

PIZZA

Members - Non Members

Margharita / \$21.0 - \$24.0

House Pizza sauce, mozzarella, whole baby tomatoes & fresh basil

Supreme / \$24.0 - \$27.0

House pizza sauce, mozzarella, onion, mushroom, olives, capsicum, pepperoni & ham

Gluten free pizza base available + \$3.0

SEAFOOD

Fettuccini Ai Frutti Di Mare (M) / \$34.0 - \$37.0

Fresh fish, prawns, scallops, calamari, mussels & a hint of chilli, tossed in a light white wine, garlic, olive oil & lemon emulsion sauce

Seafood Crepe (M) / \$28.5 - \$31.5

Scallops, prawns, calamari & fresh fish pieces, lightly poached in a garlic cream sauce, served between a thin crepe w' salsa verde & side of fries

Flathead Fillets (A) / \$36.0 - \$39.0

Fresh flathead fillets in beer batter, served w' Chef's salad, chips, homemade tartare sauce & lemon

STEAK

T-Bone / \$45.5 - \$48.5

Cooked to your liking, served w' Salad & Chips or Vegetables
+ your choice of Plain Gravy, Mushroom, Pepper or Dianne sauce

Eye Fillet 220gm / \$47.5 - \$50.5 Gf

Cooked to your liking, served with your choice of vegetables or salad & chips
+ your choice of Plain gravy, Mushroom, Pepper or Dianne sauce

RSL Fillet 220gm (I) / \$51.0 - \$54.0 Gf

Cooked to your liking, topped w' bacon, creamy garlic prawns & bearnaise sauce, served on a bed of mash, w' your choice of vegetables or salad & chips

Seafood Origin - (A) Australian\ (I) Imported\ (M) Mixed

MAIN MEALS

Members - Non Members

Roast of the Day - Small / \$25.9 - \$28.9 **Gf**

Roast of the Day - Large / \$29.9 - \$32.9 **Gf**

Served w' baked potato, roast pumpkin, greens, cauliflower mornay, rich meat sauce & condiments

+ Please ask our friendly staff for today's roast

Chicken Schnitzel / \$26.5 - \$29.5

Crumbed breast of chicken, served w' lemon wedge & your choice of vegetables or salad & chips

+ Add side of sauce + \$2

Chicken Parmigiana / \$29.5 - \$32.5

Crumbed breast of chicken, topped w' tomato concasse, shaved champagne ham & grilled mozzarella

Pork Katsu Curry / \$32.0 - \$35.0

Crispy panko crumbed pork cutlet, served w' Japanese curry sauce, steamed rice & fresh cabbage salad

Teriyaki Chicken Udon / \$32.0 - \$35.0

Stir fried Udon noodles w' tender chicken, seasonal vegetables & a sweet & savoury teriyaki sauce, finished w' sesame & spring onion

Gnocchi / \$32.5 - \$35.5

Tossed fresh gnocchi w' smoked salmon (I), dill cream, tomato salsa & shaved parmesan

Ravioli / \$32.5 - \$35.5

Hand made spinach & ricotta ravioli w' butternut pumpkin, portobello mushrooms, toasted pine nuts & sage pimento coulis

Saltimbocca Alla Roma / \$39.0 - \$42.0

Pan seared veal medallions, pancetta, baby capers, masala & lemon juslie, served over fried sage polenta & tossed greens

Pork Belly & Sautéed Scallops (I) / \$35.0 - \$38.0 **Gf**

Served w' Chef's crispy noodle salad

Seafood Origin - (A) Australian\ (I) Imported\ (M) Mixed

CHILDREN'S MENU

Members – Non members

\$14.0 – \$17.0

Pasta bolognaise

Served w' Chef's choice of pasta & a sprinkle of Aussie jack cheese

Fish & Chips (I)

Served w' salad & tomato sauce

Chicken Nuggets

Served w' chips, salad & tomato sauce

Children's Roast

Served w' baked potato, roast pumpkin, green peas & gravy

Ham & Pineapple Pizza

Served w' salad & chips

After Dinner Treat

Please hand in your voucher at the coffee shop to redeem your
free treat

Seafood origin – (A) Australian\ (I) Imported\ (M) Mixed

CHINESE MENU

Members - Non members

Entrée

Prawn Crackers / \$3 - \$4.5

Prawn Cutlets (3) (I) / \$6.9 - \$8.4

Spring Rolls (3) / \$7.5 - \$9

dim Sims (3) / \$7.5 - \$9

Your choice of steamed or fried, please advise cashier as you order

Soup

Chicken & Sweet Corn Soup / \$6 - \$7.5

Short Soup / \$6 - \$7.5

Rice

Small Steamed Rice / \$2.5 - \$4 Gf

Large Steamed rice / \$3.5 - \$5 Gf

Small Fried Rice / \$4.5 - \$6

Large Fried Rice / \$5.5 - \$7

BEEF DISHES

\$26 - \$29

Beef & Vegetable

Satay Beef 🍖

Chilli Garlic Beef 🍖🍖

Beef in Black Bean

Szechuan Beef 🍖🍖🍖

Honey Chilli Beef 🍖

Beef w' Oyster Sauce

Garlic Beef & Vegetable

Seafood origin - (A) Australian\ (I) Imported\ (M) Mixed

CHICKEN

Members - Non members

\$26 - \$29

Honey Chicken (battered)

Lemon Chicken (battered)

Plum Chicken (battered)

Satay Chicken 🍴

Szechuan Chicken 🍴🍴🍴

Honey Chilli Chicken 🍴

Chicken & Vegetables

Curry Chicken 🍴

PRAWNS

\$30 - \$33

Honey Prawns (battered)

Honey Chilli Prawns (battered) 🍴

Honey Chilli Prawns (not battered) 🍴

Curry Prawns 🍴

Chilli Garlic Prawns 🍴🍴

Satay Prawns 🍴

Szechuan Prawns 🍴🍴🍴

Sizzling Garlic Prawns

Prawn & Vegetables

SWEET & SOUR

Pork (battered) / \$26 - \$29

Chicken (battered) / \$26 - \$29

Prawns (I) (battered) / \$30 - \$33

Combination (I) (not battered) / 26-29

Seafood Origin - (A) Australian\ (I) Imported\ (M) Mixed

CHOW MEIN

Members - Non members

Served on Crispy Noodles

Beef Chow Mein / \$23 - \$26

Chicken Chow Mein / \$23 - \$26

Prawn Chow Mein (I) / \$30 - \$33

Combination Chow Mein / \$28 - \$31

Prawn (I), Chicken & Beef

Mixed Vegetable Chow Mein / \$18.5 - \$21.5

SAM'S SPECIALS

Mongolian Combination / \$26 - \$29

Prawn (I), Chicken & Beef

Combination Satay / \$28 - \$31

Prawn (I), Chicken, Beef

Curry Beef / \$26 - \$29

Mixed Vegetable Satay / \$19.5 - \$22.5

Combination Cashew / \$26 - \$29

Prawn (I), Chicken, Beef

Beef & Cashew / \$26 - \$29

Mixed Vegetables / \$17 - \$20

Sizzling Mongolian Lamb / \$32 - \$35

Seafood Origin - (A) Australian\ (I) Imported\ (M) Mixed

THAI CUISINE

Members - Non members

ENTRÉE

Chicken Skewers (3) / \$9 - \$10.5 

Served w' peanut satay sauce

RICE

Small steamed Thai Rice / \$2.5 - \$4

Large Steamed Thai Rice / \$3.5 - \$5

MAIN MEALS

Pad Talay (M) (GF) / \$31 - \$34  

King Prawns, Scallops, Squid, Barramundi & Mussels w' vegetables in authentic Thai sauce

Nasi Goreng (I) / \$30 - \$33

Famous Indonesian fried rice w' prawns, beef, chicken & fried egg

Chicken & Prawn Laksa (I) / \$29 - \$32  

Malay style richly spiced laksa & coconut soup w' chicken, prawns, vermicelli, hokkien noodles, soft egg, fried tofu, bean shoots, Vietnamese mint & coriander

STIR FRIED

Vegetable, Chicken, Beef / \$29 - \$32

Prawns (I) / \$32 - \$35

Chilli Basil  

Fresh Chilli, sweet basil, soy, oyster sauce & fish sauce

Chilli Jam & Macadamia 

Thai Chilli jam sauce, light soy, fish sauce & macadamias

Phong Karee Prawn (I) / \$32 - \$35 

Rich, creamy, yellow curry & egg sauce, stir fried w' King Prawns & mixed vegetables

Seafood Origin - (A) Australian \ (I) Imported \ (M) Mixed

NOODLES

Members - Non members

Vegetable, Chicken, Beef / \$29 - \$32
Prawns (I) / \$32 - \$35

Pad Thai

Thin rice noodles, Chef's sauce, egg, lemon & fresh roasted & crushed peanuts

Pad Thai Combination / \$32 - \$35

Served w' Prawns (I), Chicken & Beef

Pad See-Eiw

Thick rice noodles, light sweet soy, oyster sauce & Asian greens

Pad Kee-Maow

Thick rice noodles, Chef's sauce, fresh chilli, thai basil, broccoli, & dried shallots

Hokkien Noodles

Thai style stir fry noodles w' oyster sauce, mixed vegetables & shiitake mushrooms

+ Contains egg

CURRIES

Massaman Beef / \$28 - \$31

Tender beef pieces & potato slow cooked in Thai aromatic spices, fresh herbs, galangal, lemongrass, tamarind & coconut milk

Vegetable, Chicken, Beef / \$29 - \$32
Prawns (I) / \$32 - \$35

Green Curry (Kiaw Wan)

Panang

Thick sweet & salty curry w' peanut flavour

Seafood Origin - (A) Australian\ (I) Imported\ (M) Mixed

❖ FEATURE WINE ❖

WHITE CLOUD

SAUV BLANC

❖ MARLBOROUGH, NZ ❖



PINOT NOIR

❖ MARLBOROUGH, NZ ❖



❖ FOOD PAIRING ❖

~ OYSTERS ~
~ SALT & PEPPER CALAMARI ~
~ CREAMY GARLIC PRAWNS ~
~ FISH OF THE DAY ~

❖ FOOD PAIRING ❖

~ DUCK SPRING ROLLS ~
~ PORK BELLY &
SAUTÉED SCALLOPS ~
~ MUSHROOM ARANCINI ~
~ FETTUCCINE POLO FUNGI ~

SMALL - \$6.90 / LARGE - \$9.90 / BOTTLE - \$28

* Members Discounts Apply *

•• WHITE WINES ••

MEMBERS / NON-MEMBERS

• 750ML BOTTLES •

Lindemans Bin 85 Pinot Grigio

South Eastern Australia

24 / 26

Tyrrells Old Winery Chardonnay

Hunter Valley, NSW

27 / 29

Okiwi Bay Sauvignon Blanc

Marlborough, NZ

28 / 30

Tread Softly Pinot Grigio

South Australia

31 / 33

Penfolds Koonunga Hill

Chardonnay

Barossa Valley, SA

32 / 34

Squealing Pig Pinot Gris

Marlborough, NZ

33 / 35

Leo Buring Dry Riesling

Clare Valley, SA

36 / 38

Oyster Bay Sauv Blanc

Marlborough, NZ

36 / 38

Pambula River

Sem Sauv Blanc

Pambula, NSW

* 150ml ~ 9.20 / 10.20 - 250ml ~ 13.20 / 14.20

Bottle ~ 37 / 39 *

Taylors St. Andrews Chardonnay

Clare Valley, SA

53 / 55

• SMALL BOTTLES •

187ml Wild Oats Sauv Blanc

Western Australia

8.40 / 9.40

187ml Deakin Estate Rosé

Mildura, VIC

7.30 / 8.30

187ml Yellow Tail Chardonnay

Yenda, NSW

7.60 / 8.60

200ml Yellow Tail Sparkling

Yenda, NSW

8.20 / 9.20

200ml Brown Brothers Prosecco

King Valley, VIC

8.60 / 9.60

200ml Brown Brothers Prosecco

Rosé

Victoria

8.60 / 9.60

200ml Brown Brothers Moscato

Northern Victoria

9.10 / 10.10

375ml Penfolds Koonunga Hill

Chardonnay

Barossa Valley, SA

20 / 22

• SPARKLING & ROSÉ •

De Bortoli Rosé Rosé

King Valley, VIC

31 / 33

De Bortoli Prosecco

King Valley, VIC

35 / 37

Chandon Brut NV

Yarra Valley, VIC

48 / 50

■ RED & HOUSE WINES ■

MEMBERS / NON-MEMBERS

• 750ML BOTTLES •

McWilliam's Markview Cabernet

Merlot

NSW

21 / 23

Rare Penny Pinot Noir

South Eastern Australia

27 / 29

Grant Burge Benchmark Shiraz

South Australia

29 / 31

Peter Lehmann Portrait Shiraz

Barossa Valley, SA

31 / 33

Taylor's Estate Cab Sauv

Limestone Coast & Clare Valley

35 / 37

Bunnamagoo Tempranillo

Mudgee, NSW

37 / 39

Jacob's Creek Double Barrel

Shiraz

Barossa, SA

37 / 39

Aged in Scotch Whisky Barrels

St Hallett Blockhead

Shiraz Grenache

Barossa Valley, SA

37 / 39

Wynns 'The Gables'

Cabernet Sauvignon

Coonawarra, SA

37 / 39

Eden Road Pinot Noir

Tumbarumba, Canberra District

41 / 43

Penfolds Bin 28 Kalimna Shiraz

Barossa Valley, SA

63 / 65

• SMALL BOTTLES •

187ml Yellow Tail Merlot or Shiraz

Yenda, NSW

7.60 / 8.60

187ml Wild Oats Cabernet Merlot

Mudgee, NSW

8.40 / 9.40

375ml Penfolds Koonunga Hill

Shiraz Cab

Barossa Valley, SA

20 / 22

375ml Tread Softly Pinot Noir

South Australia

18 / 20

• HOUSE WINES BY THE GLASS •

• WHITES •

Dry White / Chardonnay / Fruity

White

150ml / 250ml

4.90 / 5.90 - 6.00 / 7.00

• REDS •

Cab Sauv / Shiraz / Cab Merlot

150ml / 250ml

4.90 / 5.90 - 6.00 / 7.00

PREMIUM - BY THE GLASS

Mud House NZ Sauv Blanc

150ml/250ml

7.40 / 8.40 - 10.40 / 11.40

Tatachilla

Pinot Grigio

150ml/250ml

6.40 / 7.40 - 9.40 / 10.40

Pambula River

Sem Sauv Blanc

Pambula, NSW

150ml ~ 9.20 / 10.20 - 250ml ~ 13.20 / 14.20

Bottle ~ 37 / 39

Rare Penny Pinot Noir

150ml/250ml

6.70 / 7.70 - 9.70 / 10.70