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)

1\2 Doz Natural / *$17.9 - $19.4* Gf Df

Doz Natural / *$32.9 - $34.4*
Served w' red wine vinegar & cocktail sauce

1\2 Doz Kilpatrick / *$20.9 - $22.4* Gf Df

Doz Kilpatrick / *$36.9 - $38.4*
w' crispy bacon & house Kilpatrick sauce

1\2 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 (2) / *$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 GF
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 / $3.0 - $4.5

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

Spring Rolls (3) / $7.5 - $9.0

dim Sims (3) / $7.5 - $9.0

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

Soup

Chicken & Sweet Corn Soup / $6.0 - $7.5

Short Soup / $6.0 - $7.5

Rice

Small Steamed Rice / $2.5 - $4.0 Gf

Large Steamed rice / $3.5 - $5.0 Gf

Small Fried Rice / $4.5 - $6.0

Large Fried Rice / $5.5 - $7.0

BEEF DISHES

$26.0 - $29.0

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

$26.0 - $29.0

Honey Chicken (battered)

Lemon Chicken (battered)

Plum Chicken (battered)

Satay Chicken 🌶

Szechuan Chicken 🌶🌶🌶

Honey Chilli Chicken (battered) 🌶

Chicken & Vegetables

Chicken & Cashew

Curry Chicken 🌶

PRAWNS

$30.0 - $33.0

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) / $26.0 - $29.0

Chicken (battered) / $26.0 - $29.0

Prawns (I) (battered) / $30.0 - $33.0

Combination (I) (not battered) / $28.0 - $31.0

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

CHOW MEIN

Members - Non members

Served on Crispy Noodles

Beef Chow Mein / $23.0 - $26.0

Chicken Chow Mein / $23.0 - $26.0

Prawn Chow Mein (I) / $30.0 - $33.0

Combination Chow Mein / $28.0 - $31.0
Prawn (I), Chicken & Beef

Mixed Vegetable Chow Mein / $18.5 - $21.5

SAM'S SPECIALS

Mongolian Combination / $28.0 - $31.0
Prawn (I), Chicken & Beef

Combination Satay / $28.0 - $31.0
Prawn (I), Chicken, Beef

Curry Beef / $26.0 - $29.0

Mixed Vegetable Satay / $19.5 - $22.5

Combination Cashew / $28.0 - $31.0
Prawn (I), Chicken, Beef

Beef & Cashew / $26.0 - $29.0

Mixed Vegetables / $17.0 - $20.0

Sizzling Mongolian Lamb / $32.0 - $35.0

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

THAI CUISINE

Members – Non members

ENTRÉE

Chicken Skewers (3) / $9.0 - $10.5
Served w' peanut satay sauce
• Contains Nuts

RICE

Small Steamed Thai Rice / $2.5 - $4.0

Large Steamed Thai Rice / $3.5 - $5.0

MAIN MEALS

Pad Talay (M) (GF) / $31.0 - $34.0
King Prawns, Scallops, Squid, Barramundi & Mussels w' vegetables in authentic Thai sauce

Nasi Goreng (I) / $30.0 - $33.0
Famous Indonesian fried rice w' prawns, beef, chicken & fried egg

Chicken & Prawn Laksa (I) / $29.0 - $32.0
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 / $29.0 - $32.0

Prawns (I) / $32.0 - $35.0

Chilli Basil GF
Fresh Chill, sweet basil, soy, oyster sauce & fish sauce

Chilli Jam & Macadamia
Thai Chilli jam sauce, light soy, fish sauce & macadamias
• Contains Nuts

Phong Karee Prawn (I) / $32 - $35 GF
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 GF
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, ouster sauce & Asian greens

Pad Kee-Maow
Thick rice noodels, 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 GF
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) GF

Panang GF
Thick sweet & salty curry w' peanut flavour
• Contains Nuts

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

FEATURE WINE

WHITE CLOUD

SAUV BLANC

MARLBOROUGH, NZ



FOOD PAIRING

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

PINOT NOIR

MARLBOROUGH, NZ



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

Taylors 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