

# MERA

Albert Park

## APPETISERS

- Rock Oysters, Finger Lime, Champagne Mignonette (GF) 8ea  
Beef Tartare, Bottarga, Capers, Chives, Crispy Sourdough 11ea  
House Made Flat bread, Labneh, Native Thyme, Honeycomb 14  
Hokkaido Scallops, Yuzu Hollandaise, XO Sauce 29

## ENTRÉE'S

- Prawn Dumpling, Creamy Ginger Soy Sauce, Chilli Oil 26  
Otoro Tuna, Shallots, Ponzu Sauce, Green Chilli, Caviar 31  
Beef Carpaccio, Smoked Tomato, Aioli, Crispy Capers, Shallots 27  
Heirloom Tomatoes, Stracciatella, Aged Balsamic, Toasted Sesame 27(V, GF)  
King Prawns, Garlic, Chilli Butter, Lemon, Herbs (GF)36

## MAINS

- Rock Flat Head, Fennel, Champagne Sauce, Ikura 55  
Mayura Flat Iron MB9+, Confit Garlic, Red Wine Jus (GF)89  
O'Connor Eye Fillet Mb2+, Confit Garlic, Red Wine Jus (GF)45  
Spanner Crab linguine, Lobster Bisque, Chilli, Lemon 45  
Chicken Skewer, Toum, Parseley, Sumac, Spanish Onion (GF)32

## SIDES

- Duck Fat Potatoes, Rosemary Salt, Crème Fraiche (GF)15  
Charred Broccolini, Lemon, Almonds (GF, V)15  
Mixed Leaves, Champagne Vinaigrette (GF, V) 14

## DESSERTS

- Dark Cheese Service, Lavosh, Quince Paste, Muscatels 16ea  
Lemon Myrtle Panna Cotta, Poached Pear (GF)19  
Vanilla Bean Basque Cheesecake, Black Berry Compote (GF, V)17

Please note: While we take the utmost care (TLC) to accommodate dietary requirements, our kitchen handles nuts, shellfish, gluten, and dairy. We cannot guarantee the total absence of allergens. A 10% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays. All card payments incur a small processing fee. We thank you for your understanding.