

MEERA

Albert Park

APPETISERS

House-Made Flatbread, Labneh, Native Thyme, Honeycomb 14
Hokkaido Scallops, Green Crumb, Hollandaise, Tobiko (I) 24
Otoro Tuna, Shallots, Ponzu Sauce, Green Chilli, Caviar (I) 22
Foie Gras, Crispy Sourdough, Cherry Gel, Hazelnut 13ea

ENTRÉE'S

Heirloom Tomatoes, Stracciatella, Aged Balsamic, Toasted Sesame (V, GF) 27
House-Cured Salmon Gravlox, Tiger's milk, Green Chilli, Compressed Pear (A) 28
Prawn Dumplings, Creamy Ginger Soy Sauce, Chilli Oil 26
King Prawns, Garlic, Chilli Butter, Lemon, Herbs (A, GF) 36
Hand-Cut Beef Tartare, Capers, Chives, Potato Pavé 28
Char-grilled Lamb Chops, Onion Purée, Pickled Shallots, Chimichurri 32

MAINS

Linguine, Slow-Roasted Burnt Tomato Sauce, Burrata (V) 36
Fish Of The Day, Fennel, Champagne Sauce, Ikura (A, GF) 48
Spanner Crab Linguine, Lobster Bisque, Bronze Fennel (A) 48
Duck, Roasted Carrot Purée, Orange Caramel, Pickled Onion 48
O'Connor Eye Fillet MB2+, Confit Garlic, Red Wine Jus (GF) 54

SIDES

Duck Fat Potatoes, Chives, Crème Fraîche (GF) 15
Mixed Leaves, Courgette, White Wine Vinaigrette (GF, V) 14
Charred Cabbage, Miso Sauce, Seed Crumble, Almond Chilli (V, GF) 18

DESSERTS

Vanilla Bean Basque Cheesecake, Blackberry Compote (GF, V) 17
Lemon Myrtle Panna Cotta, Crumble, Earl Grey Poached Pear 19
Sticky Gingerbread Pudding, Caramel Sauce, Crème Anglaise, Vanilla Ice Cream 19
Cheese Service, Lavosh, Quince Paste, Muscatels 16ea

WE PROUDLY USE 100% HALAL MEAT

A – AUSTRALIAN | I – IMPORTED | V – VEGETARIAN | GF – GLUTEN FREE

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.