



Me-Gal, is named after the Cammeragal word for ‘tears’ and evokes the saltwater of our surrounding harbourside shoreline. Our focus is on serving fresh, locally sourced produce with a seasonally changing menu, of dishes that are designed to share. Our produce is responsibly sourced and features producers who farm sustainably.

MEDIUM PLATES

Emmer sour dough, whipped wattle seed & ricotta butter – <i>Buckwheat Enterprises, Parkes, NSW</i> <i>dfo</i>	\$9
Freshly shucked Sydney rock oysters, seaweed infused cider vinegar – <i>Merimbula, NSW</i> <i>gf, nf, df</i> ½ doz \$38, 1 doz \$74	
Compressed watermelon, Persian feta, mountain pepper, lemon balm, watermelon radish <i>v, gf, nf</i>	\$23
Ricotta stuffed zucchini flowers, macadamia, basil puree <i>v, nfo</i>	\$25
Tuna carpaccio, pickled muntries, seaweed potato paper, ponzu – <i>Mooloolaba, QLD</i> <i>gf, nf, dfo</i> 	\$31
Green pea hummus, crostini, pea tendrils, blood orange, pistachio crumb <i>v, vgo, gfo, df</i>	\$22
Char grilled octopus, capsicum reduction, native sea herbs, ‘Nduja rye crumb – <i>Fremantle, WA</i> <i>gfo, nf, df</i> 	\$32

LARGER PLATES

Baked cauliflower, pickled cranberries, sheep’s yoghurt, almond, turmeric <i>nfo, gf, dfo, v, vgo</i>	\$35
Beetroot risotto, whipped lemon myrtle ricotta, watercress, lemon thyme <i>nf, gf, dfo, v, vgo</i>	\$36
Free range chicken breast, black barley, Jerusalem artichokes, salt bush <i>df, nf</i>	\$39
Squid ink tagliatelle, Morton Bay bug, bisque, onion sprouts, pangrattato <i>dfo, nf</i>	\$43
Pan seared barramundi, soy, ginger, green onion oil, pak choi, candied shimeji mushroom – <i>Humpty Doo, NT</i> <i>nf, dfo</i>	\$46
Lamb shoulder, 12-hour slow roasted, heirloom carrots, chat potatoes, balsamic infused jus – serves 2 to 3 guests – <i>Flinders Island, TAS</i> <i>df, nf, gf</i>	\$125
Black Angus striploin mb2+, onion puree, mandarin, charred spring onion, shallot oil – <i>Riverina, NSW</i> <i>nf, gf</i>	\$59

SIDES

Char grilled broccolini, cauli blossom, almond vinaigrette, barrel aged feta <i>gf, nfo</i>	\$19
Thick cut fries, smoked paprika aioli <i>gf, nf, df, v</i>	\$15
Seasonal leaves, pear, pecan nuts, aged balsamic <i>df, nfo, gf, vg</i>	\$15

DESSERTS

Honeybee – blood orange mascarpone, tuile, strawberry gum <i>v, nf</i>	\$23
Black forest – cherry mousse, hazelnut cream, cherry confit, caramel, chocolate bark <i>v</i>	\$26
Crème brûlé – Geraldton wax, salt bush & coconut sable <i>v, nf</i>	\$22
Poire Caramel – poached pear, frangipane, crème patisserie, warm toffee sauce, vanilla ice cream <i>v</i>	\$28

SHARED FEAST

\$90 per person

Emmer sour dough, whipped wattle seed & ricotta butter – <i>Buckwheat Enterprises, Parkes, NSW</i> <i>dfo</i>
Ricotta stuffed zucchini flowers, macadamia, basil puree <i>v, nfo</i> ,
Tuna carpaccio, pickled muntries, seaweed potato paper, ponzu – <i>Mooloolaba, QLD</i> <i>gf, nf, dfo</i> 
Squid ink tagliatelle, Morton Bay bug, bisque, onion sprouts, pangrattato <i>dfo, nf</i>
Free range chicken breast, black barley, Jerusalem artichokes, salt bush <i>df, nf</i>
Seasonal leaves, pear, pecan nuts, aged balsamic <i>df, nfo, gf, vg</i>
Poire Caramel – poached pear, frangipane, crème patisserie, warm toffee sauce, vanilla ice cream <i>v</i>



 From an MSC certified sustainable fishery. www.msc.org | MSC-C-52290

v vegetarian | *vg* vegan | *gf* gluten free | *gfo* gluten free option available | *df* dairy free | *dfo* dairy free option available | *nf* nut free | *nfo* nut free option available

Public holidays incur a 15% surcharge