Flavours of Australia at Me-Gal, named after the Cammeraigal word for 'tears' and evokes the saltwater of the surrounding harbourside shoreline, where the focus is on fresh, sustainably sourced produce.

Our Autumn menu proudly showcases local ingredients, ensuring a culinary journey that's both authentic and sustainable.

Begin with our entrées, where the briny sweetness of freshly shucked Sydney Rock oysters meets the tang of desert lime and the refreshing kick of cucumber dill mignonette.

Try our Sonoma Bakery Mission sourdough, 36 hours and a lifetime of experience handcrafted sourdough, whipped with wattle seed and lemon myrtle, or opt for the delicate MSC raw scallops.

For mains, experience the richness of Darling Downs eye fillet or the succulence of Hunter Valley duck breast. vegetarian options include beetroot risotto with Meredith Dairy Goats' Cheese. Meredith Dairy, Australia's premier farm of its kind, pioneers' sustainable dairy practices by milking goats and sheep daily or baked celeriac sourced locally.

Indulge in our shared dishes like slow cooked lamb shoulder from White Pyrenees, VIC or butterflied whole chicken.

End on a sweet note with our tiramisù infused with locally sourced Mr. Black liquor or the unique combination of wattle seeds and matcha sponge. complete your meal with an artisan cheese platter featuring local delights.

At Me-Gal, each dish is a tribute to sustainability and local flavor. Join us in celebrating Australia's culinary excellence, one bite at a time.

SMALLER PLATES

Freshly shucked sydney rock oyster, desert lime, cucumber dill mignonette *Merimbula, NSW nf, gf, df* — ½ doz **$39** / 1 doz **$76**

Sonoma bakery mission sourdough, whipped wattle seed & ricotta butter *v, dfo* — **$9**

Heirloom tomatoes, stracciatella, lemon myrtle, amaranth, aleppo pepper *v, gf, nf* — **$27**

Raw scallops, pomelo, radicchio, ponzu, karkalla *nf* — **$34**

Berkshire pork belly, brussels sprout kimchi, apple *Byron Bay, NSW gf* — **$32**

Baba ghanoush, sugar snaps, olive, finger lime, sourdough *vg, nf* — **$24**

LARGER PLATES

Eye fillet, cauliflower, black garlic, beef fat, walnuts *Darling Downs, QLD gf* — **$62**

Duck breast, fermented sweetcorn, Illawarra plum *Hunter Valley, NSW nf* — **$54**

Beetroot risotto, golden beets, wasabi, Meredith Dairy goats' cheese *v, gf, vgo* *Meredith, VIC* — **$36**

Murray River cod, mustard leaves, fennel, dashi *Riverina, NSW nf* — **$67**

Baked celeriac, rhubarb, brown butter, hazelnut *v, gf, vgo* — **$28**

TO SHARE

Designed for two-three people

Slow cooked lamb shoulder, salsa verde jus *gf, nf* *White Pyrenees, VIC* — **$105**

1kg butterflied whole chicken, geraldton wax, chestnut, pickled muntries *gf, nf* — **$76**

SIDES

Duck fat chat potatoes, marjoram *vgo, gf, nf* — **$16**

Citrus glazed heirloom carrots *vg, gf, nf* — **$19**

Seasonal leaves salad, aged balsamic *vg, gf* — **$15**

Broccolini, barrel aged feta, walnut vinaigrette *v, gf* — **$19**

Chips, chipotle aioli, smoked salt *v, gf* — **$15**

DESSERTS

Tiramisù, cocoa dust, Mr Black gelée, arabica crumble *v* — **$20**

Chocolate Valrhona Dulcy Stones, apricot gelée, wattle seeds, matcha sponge *v* — **$28**

Citrus lemon, lemon namelaka, sunrise lime streusel, yuzu, passion fruit cream *v, gf* — **$24**

Artisan cheeses, muscatel, bush tomato chutney, lavosh *v* — **$41**

SHARED FEAST

$99 per person
+$69 Matching Wines

Sonoma bakery mission sourdough, whipped wattle seed & ricotta butter *v, dfo*

Heirloom tomatoes, stracciatella, lemon myrtle, amaranth, aleppo pepper *v, gf, nf*

Raw scallops, pomelo, radicchio, ponzu, karkalla *nf*

Beetroot risotto, golden beets, wasabi, Meredith Dairy goats' cheese *v, gf, vgo*

Darling downs eye fillet, cauliflower, black garlic, beef fat, walnuts *gf*

Seasonal leaves salad, aged balsamic *vg, gf*

Chocolate Valrhona Dulcy Stones, apricot gelée, wattle seeds, matcha sponge *v*