

Let us introduce you to the vibrant flavors of Australia at Me-Gal, a name inspired by the Cammeraigal word for ‘tears,’ symbolizing the saltwater of the surrounding harborside shoreline. Here, our focus is on fresh, sustainably sourced produce that reflects the natural beauty of our land and waters.

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

Begin your journey with our smaller plates, where bold, fresh flavours shine. Our house-baked focaccia arrives warm with native thyme and Saint David Dairy cultured butter, while earthy beets are paired with creamy stracciatella, bright orange, and desert lime. The Tasmanian salmon crudo is a refreshing standout, complemented by cucumber, horseradish, and pumpernickel. For something richer, savour the Borrowdale free-range pork jowl with sweet onion, Davidson plum, and a punch of gochujang. Or enjoy the vibrant zucchini with chickpea, sunrise lime, and a drizzle of hot honey.

For mains, choose from a selection that reflects both comfort and creativity. The Bannockburn free-range chicken supreme is elevated with a native munducklin curry, roasted cauliflower, and sticky dates. O'Connor grass-fed beef cheek is slow-cooked to perfection and served with parsnip, tart quandong, and native pepper berry. Our vegetarian offering—cabbage with mushroom, blood plum, and sandalwood nut—is layered with rich, umami flavour. For seafood lovers, the Glacier 51 toothfish is luxuriously paired with macadamia, mustard leaf, and a pale ale reduction, while our gigli pasta with Skull Island king prawns and finger lime offers a zesty, satisfying bite.

Sharing plates invite communal dining and generous conversation. Designed for two to three guests, our lamb shoulder is slow-cooked and served with salsa verde and a rich roasting jus.

Enhance your meal with seasonal sides like butter lettuce with mustard dressing, barrel-aged feta and pine nuts; roasted kipfler potatoes with warrigal greens and parmesan; sweet Kent pumpkin with sheep's yoghurt and pumpkin seed pesto; or crisp chips with saltbush and chipotle aioli.

At Me-Gal, each plate is crafted with care, telling a story of sustainability, seasonality, and the unique flavours of Australia.

Join us and savour the spirit of this land—one dish at a time.



Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.



SMALLER PLATES

House baked focaccia, native thyme, Saint-David dairy cultured butter <i>v</i>	\$7
Beets, stracciatella, orange, desert lime <i>v, gf</i>	\$29
Tasmanian Salmon crudo, cucumber, horseradish, pumpernickel	\$34
Borrowdale free range pork jowl, onion, Davidson plum, gochujang	\$34
Zucchini, chickpea, sunrise lime, hot honey <i>v, df</i>	\$24

MAINS

Bannockburn free range chicken supreme, munducklin curry, cauliflower, dates	\$41
O'Connor grass fed beef cheek, parsnip, quandong, pepper berry <i>df</i>	\$54
Cabbage, mushroom, blood plum, sandalwood nut <i>v</i>	\$32
Glacier 51 toothfish, macadamia, mustard leaf, pale ale 	\$62
Gigli pasta, Skull Island king prawns, finger lime 	\$46

SHARING

Designed for two–three people

Lamb shoulder, salsa verde, roasting jus <i>gf, nf</i>	\$110
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SIDES

Butter lettuce, mustard dressing, barrel aged feta, pine nuts <i>v, gf</i>	\$19
Kipfler potatoes, warrigal greens, parmesan <i>v, vgo, gf</i>	\$20
Kent pumpkin, sheep's yoghurt, pumpkin seed pesto <i>v, vgo, gf</i>	\$18
Chips, saltbush, chipotle aioli <i>v, gf</i>	\$15

SHARED FEAST

\$90PP

House baked focaccia, native thyme, Saint-David dairy cultured butter <i>v</i>
Beets, stracciatella, orange, desert lime <i>v, gf</i>
Tasmanian Salmon crudo, cucumber, horseradish, pumpernickel
Bannockburn free range chicken supreme, munducklin curry, cauliflower, dates
O'Connor grass fed beef cheek, parsnip, quandong, pepper berry <i>df</i>
Butter lettuce, mustard dressing, barrel aged feta, pine nuts <i>v, gf</i>
Amphora chocolate crémeux <i>v, gf</i>



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

v vegetarian | *vg* vegan | *vo* vegetarian option available | *vgo* vegan option available | *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