

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

Artisan sourdough, barrel aged balsamic <i>vg, df</i>	\$7
Chips & Dip - beetroot tapioca chips, sourdough crostini, pea-mint hummus, beets <i>vg,df,gfo</i>	\$20
Compressed watermelon, Persian feta, mountain pepper, lemon balm, radish <i>v,gf,nf</i>	\$23
Stuffed zucchini flowers, wattle seed ricotta, macadamia crumble, butternut squash purée <i>v,nfo</i>	\$24
Ocean trout carpaccio, cucumber, crème fraîche, edamame, ponzu <i>gf,nf,dfo</i>	\$31
Artisan hand knotted burrata, grapes, granny smith apple, lemon myrtle, focaccia crisps <i>v,gfo,nf</i>	\$35
Split Skull Island tiger prawns, char grilled, lime labneh, coriander, pickled Spanish onion <i>gf,nf,dfo</i>	\$44

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, zaatar baked squash, Brussel sprout leaves, smoked paprika <i>dfo,gf,nf</i>	\$38
Sauteed Hawkesbury calamari, kipfler potatoes, nduja, wild rocket <i>gf,nf</i>	\$40
Humpty Doo barramundi, soy & ginger, green onion oil, Pak choi, candied shimeji mushroom <i>nf,dfo</i>	\$49
Flinders Island lamb shoulder, 12 hour slow roasted, heirloom carrots, lime and mint - serves 2 to 3 guests <i>df,nf,gf</i>	\$110

SIDES

Baked Japanese pumpkin, coriander, yoghurt, pepita granola <i>nfo,gfo,dfo,v,vgo</i>	\$17
Crushed chat potatoes, olive salsa, marjoram <i>vg,nf,df</i>	\$14
Seasonal leaves, pear, pecan nuts, aged balsamic <i>df,nfo,gf;vg</i>	\$15

DESSERTS

Triple berry slice, cream anglaise, Madagascan Vanilla ice cream <i>v</i>	\$18
Valrhona caramelia chocolate Verrine, vanilla compressed apple <i>gf,v,nf</i>	\$35
Lemon myrtle pear tart, cream Chantilly <i>v</i>	\$20

SHARED FEAST

\$120 per person

A seasonal menu of our favourite dishes designed to be shared for four or more guests.

Artisan sourdough, barrel aged balsamic <i>vg, df</i>
Ocean trout carpaccio, cucumber, crème fraîche, edamame, ponzu <i>gf,nf,dfo</i>
Compressed watermelon, persian feta, mountain pepper, lemon balm, radish <i>v,gf,nf</i>
Stuffed zucchini flowers, wattle seed ricotta, macadamia crumble, butternut squash purée <i>v,nfo</i>
Beetroot risotto, whipped lemon myrtle ricotta, watercress, lemon thyme <i>nf,gf,dfo,v,vgo</i>
Free range chicken, zaatar baked squash, Brussel sprout leaves, smoked paprika <i>dfo,gf,nf</i>
Sauteed Hawkesbury calamari, kipfler potatoes, nduja, wild rocket <i>gf,nf</i>
Seasonal leaves pear, pecan nuts, barrel aged balsamic <i>gf,nf</i>
Valrhona Caramelia chocolate Verrine, vanilla compressed apple <i>gf,v,nf</i>

