

Let us introduce you to the vibrant flavors of Australia at Me-Gal, a name inspired by the Cammeragal 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 Spring Menu proudly showcases local ingredients, ensuring a culinary journey that's both authentic and sustainable.

Begin your experience with our smaller plates, where the briny sweetness of freshly shucked Sydney rock oysters from Merimbula, NSW, meets the tang of desert lime and the refreshing kick of cucumber dill mignonette. Savour the artisanal Sonoma Bakery mission sourdough, whipped with wattle seed and ricotta butter, or delight in the fresh burrata paired with spring peas, preserved mushroom, and garlic chives. The Hiramasa kingfish crudo, complemented by tom kha sauce, cucumber, heart of palm, and coriander, offers a delicate balance of flavour. For something heartier, try our pork belly with pear, mojo verde, Davidson plum, and a hint of Aleppo pepper.

For mains, enjoy the tender calamari served with fregola, warrigal greens, and black garlic, or the perfectly cooked swordfish accompanied by fennel, gem lettuce, and grenobloise. Meat lovers will appreciate the richness of Black Angus striploin, paired with polenta, rhubarb, and fioretto, while those seeking a unique twist will find satisfaction in our aged duck breast with sweet corn and green tomato. Vegetarian options like swede with macadamia, river mint, and miso highlight the season's best produce.

Our sharing plates invite you to indulge in communal dining, featuring dishes like the lamb shoulder with salsa verde and roasting jus, or the whole chicken enhanced with Geraldton wax and pickled muntries.

Complete your meal with our desserts, where the freshness of berries meets the subtle notes of strawberry gum, mint, and tarragon, or try the tropical blend of coconut, wattle seed, pineapple, mango, and pampero. For a rich, indulgent ending, share our Valrhona Gianduja with Guanaja 70%, cherry, and sesame.

At Me-Gal, each dish is a tribute to sustainability and local flavour.

Join us in celebrating Australia's culinary excellence, one bite 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

SIDES

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

SHARING

Designed for two–three people

Lamb shoulder, salsa verde, roasting jus	\$110
--	-------

DESSERTS

Cinnamon myrtle crème caramel <i>v, gf</i>	\$20
Amphora chocolate crémeux <i>v, gf</i>	\$22
Davidson plum & rhubarb cheesecake <i>vg, gf</i>	\$22
Australian artisan cheese selection, quince paste, lavosh	\$36

SHARED FEAST

\$90PP

House baked focaccia, 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 | *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