

SNACKS

Spiced Lamb Rib, Pomegranate Molasses	\$6
‘Snap, Crackle, Pop’ Flax, Potato, Avruga	\$3
Chicken Liver Parfait, PX Jelly, Choux	\$3
Slow Cooked Onion ‘Bitterballen’, Marscapone	\$4

SOIL

Grilled Cos, Hazelnut, Sesame	\$12
Kohlrabi ‘Carbonara’, Confit Yolk	\$18
Parsnip Custard, Chestnuts, Apple	\$22
Roasted Celeriac, Sour Herbs, Cultured Cream	\$26

SEA

Cured Sea Bream, Lovage, Lime	\$12
Smoked Skipton Eel, Cucumber, Celery, Dashi	\$23
Calamari, Caramelised Tomato, Basil, Croutons	\$26
Buxton Trout, Fennel, Buttermilk, Dill	\$36

LAND

Wallaby Tartare, Raspberry, Crème Fraiche	\$18
Milawa Poussin, Brassica, Allium, Dandelion	\$28
Western Plains Pork Fillet, Nori, Ginger, Galangal, Turnip	\$35
O’Connor Beef Bavette (Medium Rare), Rapini, Otway Shiitake, Pine Mushrooms	\$38

CHARCUTERIE

Coppacollo, Horseradish	\$14
Snapper Rilletes, Capers, Lavosh	\$10
Saucisson, Cornichons	\$14
Great Ocean Duck Terrine, Sour Cherry	\$16

CHEESE FROM THE TROLLEY

Per serve	\$14
For a selection of three	\$39

SWEET

Quince, Ontbijtkoek, Baked Cream	\$12
‘Dutch Mess’ Strawberry, White Balsamic	\$16
Westgarth Honey, Mead, Blackberries	\$16
‘Coconut Rough’	\$16



FEED ME

If you can’t decide, let us cook for you.
Five courses \$90pp + wine match \$50pp



TOO MUCH, TOO LITTLE, OR JUST RIGHT?

We don’t want you to go home hungry.
Price is a good indication
of dish size, but don’t hesitate to ask if
you have any questions as
we love talking about food.



CAN’T HAVE IT ALL?

We haven’t listed every ingredient
on the menu so please advise us
of any dietary requirements.



PRODUCERS, SUPPLIERS & FRIENDS

 Mt Zero Olives
LAHARUM

FURTHER NORTH

 De Ranke Brouwerij
DOTTIGNIES, BELGIUM

 Jopen Brouwerij
HAARLEM, NETHERLANDS



Milawa Free Range
MILAWA

Warialda Belted
Galloway Beef
GLOBINANE



Sher Wagyu
BALLAN



Buxton Trout Farm
BUXTON



O'Connor Beef
GIPPSLAND



Timbarra Farm
DON VALLEY



Boatrocker Brewery
BRAESIDE



Petite Ingredients
HODDLES CREEK



Taturry
MORNINGTON
PENINSULA



Great Ocean Ducks
PORT CAMPBELL

FURTHER WEST

 Ruggabellus
BAROSSA VALLEY, SA

 Woodlands
MARGARET RIVER, WA

FURTHER SOUTH

 Two Metre Tall
HAYES, TAS

 Domaine Simha
DERWENT VALLEY, TAS

 Flinders Island Meats
FLINDERS ISLAND

WELCOME TO MERRICOTE

It's a pleasure to have you in our living room inspired by Dutch heritage, our travels and the produce around us, turn to the back to find out more.

As we get into Autumn, root vegetables are being showcased on the menu. Wild mushrooms are in abundance, and the dishes are becoming more heartwarming.

Matt fondly remembers eating Coconut Rough as a child. He has taken this classic and interpreted it the Merricote way, do you remember it?