



MERIKA MENU A LA CARTE MENU

APPETIZER

- Bruschetta** 🌿 **\$14**
Ripe Tomato Cubes, Garlic and Toasted Baguette Slices
Drizzled with Extra Virgin Olive Oil and Creamy Balsamic Dressing
- Buffalo Tenders** 🌿 🍷 🍷 **\$16**
Crispy Succulent Chicken Tenders Tossed in Spicy Buffalo Sauce
with a Side of Celery Sticks & Bluecheese Dip
- Battered Calamari** 🌿 🍷 **\$16**
Tender Calamari Sticks, Lightly Battered and Fried to Golden
Perfection Served with Lemon Wedge & Cocktail Sauce
- Classic Caesar Salad** 🍷 🍷 🌿 🍷 **\$18**
Small Cut Cos Lettuce, Homemade Caesar Dressing
(Includes Anchovies), Topped with Grated Parmesan & Croutons
Add On Chicken \$7 Shrimp \$9 Bacon \$5 Egg \$4
- Crumbed Mushroom** 🍷 🌿 🍷 **\$16**
Golden-Brown Bites of Seasoned Mushrooms, Perfectly Fried for a
Delightful Crunch, Served with a Savory Homemade Tartar Sauce
- Dynamite Shrimps** 🍷 🌿 **\$21**
Crispy Battered Shrimps Coated in Merika's Spicy Dynamite Sauce
- Fries** 🌿 **\$7**
Classic Straight Cut Fries, Tossed in Cajun Seasoning
- Merika Salad** 🍷 **\$18**
Rocket Leaves, Raspberry Vinaigrette, Topped with Pear, Grated
Parmesan Cheese, Walnuts & Orange Gel
- Parmesan Truffle Fries** 🌿 🍷 **\$11**
Straight Cut Fries with Parmesan Cheese & Truffle Oil
- Sweet Potato Fries** 🍷 🌿 **\$10**
Served with Spicy Garlic Mayo



THE SECRET...

Merika's Signature Secret Herb Sauce with Your Choice of Protein
Served with Two Sides of Your Choice 🍷 🍷 🍷

- Grilled Chicken** **\$34**
Chef's Recommendation for Sides : Steamed Jasmine Rice & Cucumber
Salad
- Rump Steak** **\$48**
Chef's Recommendation for Sides : Cajun Straight Cut Chips & Coleslaw
Pair with a Glass of Wynns, Cabernet Sauvignon **\$12**
- Portobello Mushroom** **\$28**
Chef's Recommendation for Sides : Garlic Rice with Black Beans
& Coleslaw
- Salmon** **\$35**
Chef's recommendation for Sides : Brazilian Potato Salad & Roasted
Veggies
Pair with a Glass of Atiru Marlborough, Sauvignon Blanc **\$12**
- Roasted Veggies** **\$25**
Chef's Recommendation for Sides : Steamed Jasmine Rice & Sweet
Potato Chips

FROM THE BRAZILIAN GRILL

Meat of Your Choice Cooked to Perfection in the Brazilian Grill
with Two Sides of Your Choice

- Bacon Wrapped Chicken** **\$35**
Chef's Recommendation for Sides : Coleslaw & Garden Salad
- BBQ Wings** 🌿 **\$30**
Chef's Recommendation for sides : Cajun Straight Cut Chips & Garden
Salad
- Garlic & Parmesan Steak** 🍷 **\$46**
Chef's Recommendation for Sides : Coleslaw & Garlic Rice with Black
Beans
- Lamb Cutlets** **\$42**
Chef's Recommendation for Sides : Brazilian Potato Salad & Cucumber Salad
Pair with a Glass of Campet St Marie, Pinot Noir **\$12**
- Spicy Prawns** 🍷 **\$32**
Chef's Recommendation for Sides : Sweet Potato Chips & Garlic Rice
with Black Beans

Sides Selection

- Brazilian Potato Salad 🍷 🍷 Cucumber Salad
Cajun Straight Cut Chips 🌿 Coleslaw 🍷 🍷
Garlic Rice with Black Beans Garden Salad
Roasted Veggies
Sweet Potato Chips 🌿 Steamed Jasmine Rice

EATALY

Specialty Creations by the Chef

Goat Cheese Spinach Pasta \$32

Farfalle in a Creamy Sauce with The Tangy and Salty Taste of Goat Cheese with a Hint of Chili, Combined with The Freshness of Spinach Pair with a Glass of La Planchelier Cabernet d'Anjou Rose' +\$12

Mac&Cheese \$26

Elbow Macaroni Paired with a Rich Goopy and Cheesy Sauce, Then Baked to Give the Best Melt-In-Mouth Feel of this Classic Dish

Mushroom Risotto \$29

Classic Creamy Risotto Served with a Mix of Sautéed Mushrooms and Some Extra Truffle for The Mushroom Lovers

Pair with a Glass of Red Hill Estate Chardonnay +\$12

Secret Pasta \$27

Our Signature Herb Sauce with a Bowl of Spaghetti to Make It Even More Enjoyable

Pair with a Glass of Kim Crawford Sauvignon Blanc +\$12

Spaghetti Amatriciana \$29

Traditional South Italian Tomato-Based Sauce with Smokey Bacon and Fresh Cherry Tomatoes Served with Spaghetti Al Dente

Pair with a Glass of Campet Ste Marie Pinot Noir +\$12

DESSERT

Bailey's on the Rocks \$12

Bailey's over Gelato \$15

Homemade Brownie \$12

Homemade Gelato \$5

BEER

Asahi \$9

Corona \$9

Crown Lager \$8

James Squire Pale Ale \$9

Mr Finch Apple Cider \$8

Peroni \$9

WINE

Red Wine

Annies Lane Glass \$12 Bottle \$55
Shiraz

Compset Ste Marie Glass \$12 Bottle \$55
Pinot Noir

Earthworks Glass \$12 Bottle \$55
Tempranillo

Paul Mas Glass \$12 Bottle \$55
Merlot

Wynns Glass \$12 Bottle \$55
Cabernet Sauvignon

White Wine

Atiru Marlborough Glass \$12 Bottle \$55
Sauvignon Blanc

Kim Crawford Glass \$12 Bottle \$55
Sauvignon Blanc

Red Hill Estate Glass \$12 Bottle \$55
Chardonnay

Torsella Glass \$12 Bottle \$55
Pinot Grigio

Rosé

La Plancheliere Glass \$12 Bottle \$55
Cabernet d'Anjou

Jazz Cat Glass \$12 Bottle \$55
Barossa

Prosecco

Yarra burn Glass \$16 Bottle \$70
Fruity & Upfront Prosecco

SIGNATURE COCKTAILS

Goddess Of Pink \$22

The Roman goddess of love & beauty. Sweet yet Tangy!

IxKawKaw \$24

Ess-ka-kaw. The Goddess of Chocolate with humble but honorable origins as a Mayan Goddess.

Merika G&T \$22

A cute twist to the origin

CLASSIC COCKTAIL

Cosmopolitan \$20

Simple yet iconic, this pretty pink and sour sweet drink that will never go out of fashion

Espresso Martini \$20

Buzz-inducing Cocktail with a shot of Freshly Brewed Espresso. A seductive Sipping Drink...

Gin & Tonic \$19

Hendrick's is an unusual Scottish gin created from 11 fine botanicals. Enjoy its uniquely balanced flavour with a cucumber twist and your favourite tonic

Long Island Iced Tea \$20

Don't plan on driving anytime soon...

Margarita \$20

The world's most popular cocktail for a reason. Ask for this refreshing Mexican classic straight up or on the rocks

Mimosa \$16

Your favourite Sunday brunch cocktail made to perfection!

Whiskey Sour \$22

Another classic fresh and flavorful drink with whisky and with warm vanilla notes

Drinks

Apple Juice \$8

Milkshake \$8

Based on Choice of Any Available Gelato Flavour

Orange Juice \$7

S.Pellegrino Sparkling (750ml) \$11

Soft Drinks \$6

Coca-Cola, Coca-Cola No Sugar, Sprite, Solo

COFFEE

Affogato	\$7
Babycinno	\$3
Cappucinno	\$5
Flat White	\$5
Latte	\$5
Long Black	\$5
Merika Hot Chocolate	\$8
Whipped Cream & Marshmellow on top	
Macchiato	\$4
Magic	\$4
Mocha	\$6
Piccolo	\$4
Short Black	\$4

*No Additional Charges for Milk Preferences

TEA

China Jasmine \$6
A blend of green tea and jasmine produces a light yellow infusion with a delicate jasmine scent. A very popular jasmine green tea great for everyday drinking

English Breakfast \$6
A traditional blend of Sri Lankan broken-leaf teas that produces a coppery liquor with an assertive aroma. This English breakfast tea flavour is bright and brisk, perfect any time of the day

French Earl Grey \$7
Earl Grey gets a French twist which is oh-so-fruity. A medium-bodied black tea base with pretty petals and notes of fruit that play with classic bergamot in an inspiring, bold and refined infusion

Gorgeous Geisha \$8
Smooth, sweet and so creamy! Vibrant sencha green tea combined with the luscious flavours of strawberries and cream is delicious hot or iced as a summer treat. This geisha's got a hold on us!

Lapsang Souchong \$8
A distinctive black tea with the exotic aroma of smoked pine needles

Melbourne Breakfast \$8
When the winds start howling, this brew will see you through. Indulge a little with this full-bodied vanilla sweet tea. Sip-it up Melbourne Style

Sencha \$6
A classic green tea to be enjoyed daily. Beautiful emerald green leaves produce a delicate aroma and a sweet, smooth, grassy flavour



Very Important

Kindly let our staff know of any allergies.

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchen



Fish



Eggs



Wheat



Dairy



Nuts



Mustard



Sesame



Soy



Walnut



Celery

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MERIKAAUSTRALIA