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## Merewether Surfhouse

Our menu reflects our love of relaxed Australian coastal dining, inspired by our favourite spots around the Mediterranean.

The wood fired oven & grill are the central pieces to our kitchen where sustainably sourced seafood, premium meat & poultry are cooked. We work with the market on a daily basis to provide the best Australian produce, sourced as much as possible from local Hunter Valley suppliers.

Welcome & enjoy,

The Surfhouse Team

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## STARTER

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Whipped feta & ricotta with wild honey & fresh  
baked pretzel | v 18.0

Smoked eggplant & black tahini dip, native dukka  
& wood fired flatbread | v 18.0

Marinated mixed olives, served with smoked  
almonds | vg GF 9.5

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## ENTREE

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Double baked QLD spanner crab soufflé  
with beach herbs 28.0

Kilpatrick half shell scallops with bacon &  
worcestershire BBQ glaze (5 pieces) 35.5

Wagyu beef bresaola carpaccio, truffle aioli, shaved  
pecorino, rocket, smoked sea salt & grissini 26.0

Cows milk burrata & slow cooked mixed  
peppers, wild oregano & olive oil with  
pistachio cracker | v 23.5

Crumbed carnaroli rice arancini balls  
of salt baked carrot, mozzarella, & saffron with  
whipped feta & honey | v 22.5

Steamed mussels, bouillabaisse butter  
& Sardinian fregola, finished with native  
beach herbs 28.5

Buckwheat & black sesame tartlet of macadamia  
& wattle seed puree, olive oil poached zucchini  
sweet carrot crème & plant based feta | vg GF 25.5

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## PASTA

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. HANDMADE DAILY

Saffron tagliatelle with Australian King prawn, confit cherry  
tomato & shellfish bisque butter, lemon & basil | GF0 39.0

Orecchiette of wood grilled broccolini, Roman artichoke,  
vegan spicy nduja & almond ricotta | vg GF0 30.0

Tomato fusilli with Spring braised lamb, green pea  
& crème fraiche puree, feta & river mint | GF0 34.0

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## GRILL

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Lobster frites, half West Australian lobster, gratinated  
with gruyere cheese sauce, fries, salad & lemon 60.0

Steak frites, 400g Scotch fillet, fries, garden leaf salad  
and bearnaise sauce | GF 49.5

Market fish fillet with grilled vegetables Provencal,  
black olive tapenade & dried tomato aioli | GF 39.5

BBQ lemon & rosemary baby half chicken, butter baked  
kipfler potato, braised cavolo nero & charred lemon | GF 37.0

Dry aged pork cutlet rubbed with native pepper,  
radicchio, fresh apple, parmesan & pecan, seeded  
mustard cream & crackling | GF 38.5

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Lamb for 2 76.0  
8 hour roast lamb shoulder, creamed Dutch potato,  
wood fired heirloom carrot, Tuscan black cabbage  
& river mint salsa | GF

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## SIDES

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Market salad, lemon vinaigrette | vg GF 14.0

Grilled broccolini, smoked almonds, olive oil  
& sea salt | vg GF 16.0

Chips, herbed sea salt & aioli | v 10.0

Sweet potato chips, truffle aioli & parmesan | v 11.0

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|GF Gluten Free

|V Vegetarian

|vg Vegan

NOTE: This kitchen contains allergens including gluten, nuts,  
eggs & dairy. While all reasonable effort is taken to accommodate dietary  
requests, we cannot guarantee that a menu item will be allergen free.

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## DESSERT

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Classic creme brulee & mixed nut biscotti | v 18.0

Blackberry & almond frangipane tart, ricotta & honey ice cream | v 18.0

Baked double chocolate fondant, coconut sorbet, fresh strawberry sauce | v 18.0

Trio of sorbets | GF v 14.5

Affogato with vanilla bean gelato, espresso, biscotti & Frangelico liqueur | GF v 18.5

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CHEESE PLATTER 40.0  
three cheese selection (please ask your waitperson),  
assorted crackers, quince paste, dried fruit & nuts | V (serves 2)