

## Appetisers

### **Arancini \$14**

*Crispy golden risotto balls filled with creamy mushroom and truffle, served with a rich parmesan sauce*

### **Bruschetta \$16**

*Toasted sourdough topped with fresh tomatoes, basil, garlic and extra virgin olive oil, finished with a balsamic glaze*

### **Fried Calamari \$21**

*Crispy golden calamari, lightly seasoned and fried until tender, served with our creamy house-made tartare sauce and fresh lemon*

### **Kashk-e Bademjan \$18**

*A traditional Persian eggplant dip made with roasted eggplant, caramelised onion, garlic and mint, finished with creamy kashk and crispy fried onions. Served with warm bread.*

### **Mirza Ghasemi \$18**

*A smoky Persian eggplant dish with roasted eggplant, tomato, garlic and eggs, gently cooked together with aromatic spices and fresh herbs. Served with warm bread  
Vegan option available.*

### **Zeytoon Parvardeh \$9**

*House-made Persian marinated olives blended with pomegranate molasses, walnuts, garlic and aromatic herbs for a rich, sweet and tangy flavour.*

## Salads

### **Caesar Salad \$21**

*Crisp lettuce, crispy bacon and shaved Parmesan, tossed in our house-made Caesar dressing  
Add chicken \$ 7 | egg \$ 4*

### **Greek Salad \$18**

*Diced tomato, cucumber, red onion and olives with creamy feta, tossed in a zesty lemon, oregano and olive oil dressing*

### **Shirazi Salad \$16**

*Diced tomato, cucumber and red onion tossed in verjuice and mint.*

*\*Please advise staff of any allergies before ordering.*

*While we take care, we cannot guarantee against cross-contamination as our kitchen prepares a variety of dishes  
A 10% surcharge applies on Sundays and public holidays..*

## Mains

### Persian Favourites

#### Gheymeh Nesar \$34

*A luxurious Persian rice dish layered with tender pieces of beef, fragrant saffron rice, barberries, slivered almonds, pistachios, orange peel and aromatic spices. A rich and elegant Persian classic.*

#### Baghali Polo with Lamb Shank/ Neck \$41

*Fragrant dill and fava bean rice with tender slow-cooked lamb neck or shank, infused with aromatic Persian spices, subject to availability.*

#### Zereshk Polo with Chicken \$32

*Tender slow-cooked chicken served with fragrant saffron rice, sweet-tart barberries and caramelised onions, finished with delicate Persian spices.*

#### Pesenjun \$34

*Tender chicken slowly simmered in a rich Persian sauce of ground walnuts and pomegranate, creating the perfect balance of sweet, tangy and savoury flavours. Served with fragrant Persian rice.*

#### Kabab Tabei \$29

*Persian-style homemade minced beef kabab, pan-seared with aromatic spices and served with fragrant Persian saffron rice, grilled tomato and fresh herbs.*

#### Merika's Signature \$56

*Persian saffron rice tossed with grilled tomato, butter, sumac and aromatic spices, served with tender chenjeh. Good sharing portion.*

### Persian-Brazilian Fusion

#### Brazilian Chicken \$32

*Tender chicken marinated in Brazilian-inspired spices and herbs, grilled to perfection and served with fragrant rice and fresh seasonal accompaniments.*

#### Lamb Cutlets \$48

*Tender lamb cutlets, marinated with aromatic herbs and spices, grilled to perfection and served with fresh seasonal accompaniments.*

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## Mains

### Around the World

#### Prawn Pasta \$32

*Succulent prawns tossed through pasta in a silky creamy sauce infused with fresh garlic and a touch of lemon, finished with fresh herbs and Parmesan.*

#### Mushroom Pasta \$26

*A comforting pasta dish featuring sautéed seasonal mushrooms in a creamy, garlic-infused sauce, finished with Parmesan and fresh herbs.*

*Add Chicken \$7*

#### Chicken Parmigiana \$29

*Crispy crumbed chicken breast topped with rich tomato Napoli sauce, melted mozzarella and Parmesan, finished golden and served with chips and salad.*

#### Fried Calamari

*Crispy golden calamari, lightly seasoned and fried until tender, served with chips & salad along with our creamy house-made tartare sauce and fresh lemon.*

## Desserts

#### Pistachio Cake \$19

*Soft pistachio cake with a rich, nutty flavour and delicate creamy texture.*

#### Saffron Gelato \$8

*Homemade saffron gelato topped with frozen cream chunks and crushed pistachios.*

#### Baklava Cake \$14

*Saffron and cardamom cake finished with fragrant rose syrup and desiccated coconut.*

#### Homemade Brownie (GF) \$14

*Homemade rich chocolate brownie with a soft, fudgy centre.*

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## Sides & Mezze

### **Zeytoon Parvardeh \$9**

*House-made Persian marinated olives blended with pomegranate molasses, walnuts, garlic and aromatic herbs for a rich, sweet and tangy flavour.*

### **Shirazi Salad \$9**

*Diced tomato, cucumber and red onion tossed in verjuice and mint.*

### **Mast Khiair \$8**

*Creamy Persian yoghurt mixed with crisp cucumber, fresh mint and aromatic herbs, lightly seasoned for a refreshing and delicate flavour.*

### **Mast Mousir \$9**

*Creamy Persian yoghurt blended with finely chopped dried shallots, creating a rich, tangy and subtly savoury flavour.*

### **Cajun Chips \$12**

*Crispy golden chips tossed in our signature Cajun seasoning, with a bold blend of smoky and spicy.*

### **Truffle Chips \$16**

*Crispy golden chips tossed with fragrant truffle oil and Parmesan.*

### **Sweet Potato Chips \$14**

*Crispy golden sweet potato chips, served with a creamy dipping sauce.*

## Kid's Menu

### **Napoli Pasta \$12**

*Simple pasta with our homemade tomato sauce and a sprinkle of Parmesan.*

### **Chicken Nuggets \$12**

*Crispy chicken nuggets served with golden chips and tomato sauce.*

### **Fish & Chips \$12**

*Crispy battered fish served with golden chips and tomato sauce.*

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## Bar Favourites

### Classic Cocktails \$19

Margarita

*Tequila, triple sec & lime*

Aperol Spritz

*Aperol, prosecco & soda*

Negroni

*Gin, Campari & sweet vermouth*

Mojito

*White rum, lime, mint & soda*

Espresso Martini

*Vodka, coffee liqueur & fresh espresso*

Gin & Tonic

*Gin, premium tonic & citrus*

### Merika Signature Cocktails \$25

Persian Mule

*Vodka, pomegranate & lime*

Saffron Margarita

*Tequila, triple sec, lime & saffron syrup*

Pomegranate Mojito

*White rum, pomegranate, lime, mint & soda*

### Beer \$9

Asahi

Peroni

Crown Lager

Corona

Apple Cider

Pale Ale

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## Coffee, Tea & More

### Coffee \$5 - \$6

*Short Black/ Long Black/ Flat White/ Cappuccino/ Latte/ Piccolo /Mocha/ Hot Chocolate/  
Chai Latte/ Iced Latte/ Iced Long Black  
no additional charge for milk preference*

### Persian & House Signatures \$7

*Saffron Latte/ Cardamom Latte/ Borage Tea/ Saffron Tea*

### Tea \$7

*English Breakfast Tea/ Green Tea/ Jasmine Green Tea/ Just Peppermint/  
French Earl Grey*

## Zero Alcohol

### Mojito \$12

*Fresh lime, mint, sugar syrup and soda, served over ice.*

### Lemonade \$9

*Fresh lemon juice, sugar syrup and soda, served chilled over ice*

### Orange Juice \$7

### Soft Drinks \$6

*Coke, Coke Zero, Solo, Sprite, Lemon & Lime bitters*

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## Wines

### White

Oakridge Pinot Grigio \$14/ \$52

*Yarra Valley, VIC*

*Pear, citrus & delicate florals.*

Isabel Estate Sauvignon Blanc \$15/ \$58

*Mariborough, NZ*

*Passionfruit, gooseberry & bright citrus.*

Punt Road Chardonnay \$15/ \$58

*Yarra Valley, VIC*

*White peach, citrus & subtle oak.*

Stonier Pinot Gris \$15/ \$58

*Mornington Peninsula, VIC*

*Pear, white peach & soft florals.*

### Red

Torbreck Woodcutter Shiraz \$16/ \$62

*Barossa Valley, SA*

*Blackberry, plum & warm spice.*

Leconfield Merlot \$15/ \$58

*Coonawarra, SA*

*Plum, dark cherry & gentle spice.*

Giant Steps Pinot Noir \$19/ \$78

*Yarra Valley, VIC*

*Cherry, raspberry & delicate spice.*

Bowen Estate Cabernet Sauvignon \$19/ \$78

*Coonawarra, SA*

*Blackcurrant, dark cherry & cedar.*

### Sparkling & Rosé

Santa Margherita Valdobbiadene Prosecco \$16/ \$62

*Veneto, Italy*

*Green apple, pear & fine bubbles.*

Dominique Portet Fontaine Rosé \$15/ \$58

*Yarra Valley, VIC*

*Wild strawberry, watermelon & soft florals.*

Acquesi Sparkling Moscato \$12/ \$44

*Piedmont, Italy*

*Peach, apricot & orange blossom.*

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