

Breakfast

Served until 11:30 AM

Eggs Your Way \$16

Three eggs cooked your way, served with your choice of sides. Add extras to make it your own.

*Sausage \$4 Bacon \$5 Tomato \$4 Spinach \$4 Mushroom \$6
Avocado \$6 Hashbrown \$4 Chorizo \$6 Sujuk \$5*

Big Breakfast \$27

Two eggs your way, crispy bacon, sausage, golden hash brown, baked beans, sautéed mushrooms and toasted sourdough.

Chilli Scramble \$24

Creamy scrambled eggs finished with fragrant chilli oil, served with chorizo and toasted sourdough.

Merika's Breakfast \$29

*A Turkish-inspired breakfast featuring traditional menemen, served with fresh cucumber and tomato, olives, white cheese, butter, house jam and a selection of freshly baked breads.
Sujuk \$ 5*

Persian Breakfast \$21

A comforting Persian-style breakfast of eggs and Persian sausage, served with bread, cheese, tomato and Persian tea.

Nargesi \$19

Eggs with sautéed spinach, seasoned with aromatic spices and served with bread.

Adasi (Vegan) \$17

*A hearty bowl of Persian-style seasoned lentils, slowly cooked until tender and richly flavoured.
Served with bread.*

Smashed Avo (Vegan) \$19

Creamy smashed avocado on toasted sourdough on bed of beetroot hummus, topped with cherry tomatoes, lemon, chilli flakes, drizzled with balsamic glaze.

**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..*

Appetisers

Served from 11:30 AM

Arancini \$14

Crispy golden risotto balls filled with creamy mushroom and truffle, served with a rich aioli sauce.

Bruschetta \$16

Toasted sourdough topped with fresh tomatoes, italian herbs, 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.

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Mains

Persian Favourites Served from 11:30 AM

Gheymeh Nesar \$34

A luxurious Persian rice dish with pieces of lamb in stew, topped with fragrant saffron rice, barberries, slivered almonds, pistachios, orange peel and aromatic spices. A rich and elegant Persian classic dish.

Fesenjun \$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.

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.

Mongolian Beef \$32

Tender strips of beef wok-tossed in a rich, savoury Mongolian sauce with garlic, ginger and a touch of sweetness, finished with fresh spring onions.

Chicken Burger \$28

Crispy or grilled chicken with fresh house-made coleslaw and our signature sauce, served in a toasted brioche bun with cajun chips on side.

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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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