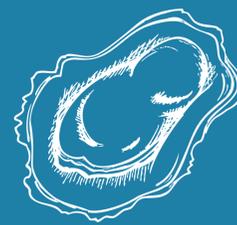


2026



EAT MENU



1. Ragino Coffee A Wyndham fave and EAT Festival OG, locally roasted and blended coffee and chai. GF, DF. \$7

2 a. Fungi Feastival Pop up intro to Fungi Feastival, coming up in June. Oyster mushroom displays, truffle talks, Mr Bold's pickled mushrooms tastings, Beef Wellington (for display only!) and more, including the team from Gourmet Coast Trail!

2 b. Ephemeral Festival / Panboola Wetlands Alongside the delicious food and local produce at the EAT Merimbula festival, Ephemeral and Panboola wetlands will bring a splash of creativity and community spirit with interactive arts and craft experiences, inspired by the natural beauty of the region. Muso vibes by Pambula's Lonely Arts Club.

3. Cheeky Mango Catering Vietnamese style Banh Mi featuring Bombala pork, herbs and veg from Farm on the Green, local mushrooms & Bega butter. Veg, DF option. \$15

4. A Pinch Of Yum Crispy fried Japanese rice balls with JD's Meats wood smoked bacon, shitake mushroom, local spring onion on a bed of wombok, Shadracks Creek Worcestershire tonkatsu, kewpie and furikake. Hand rolled local Kawara prawn (Twofold Bay) and JD's Meats pork gyoza dumplings (4), Disaster bay chilli, spring onion, sesame, fried garlic, chilli oil, soy and black vinegar. Miso salted caramel Tilba milk cake made with Bega Valley Eggs. \$15 main. \$11 dessert

6. Patricio Paella Famous combo paella, featuring locally produced chorizo, local black mussels (Eden), local squid, home grown herbs & their own secret spice mix. GF option. \$15

7. Luna Bakes Local blackberry & white velvet sponge, lavender soak, couverture ganache, chocolate pearls with Bega valley eggs and Bega buttercream. Local strawberries whipped into Bega cheese buttercream, black velvet sponge, white couverture ganache, pearls. White velvet sponge with local lemon curd, local passion fruit, white couverture ganache & whipped buttercream (Bega valley eggs and Bega cheese butter), Luna bakes famous caramel slice - and more! From \$6 - \$12

8. Delizioso Italian Delights Luscious Italian tiramasu made with Bega Valley Eggs, Candelo Coffee and a whole lot of love. Plus ricotta cannoli made the traditional way. \$9 each

9. Nine Circles Distillery Tastings of award winning spirits featuring lemon myrtle, saltbush, raspberry and rhubarb sourced from local growers AND citrus garnishes and rim sugars with locally grown produce! Spirits - veg, vegan, GF, DF. Bottles from \$80

10. Fig Café and Bar Spicy chipotle Tuna tartare on wonton cracker, featuring Eden's finest tuna, Disaster Bay Chilli and locally grown chives. GF option fits totopos. \$15

11. Marindja Fill Your Belly Local food with a native twist. Local Eden caught calamari tossed in a saltbush and mountain pepper coating. \$15
Native spiced lamb skewer with vegetables, drizzled with Black Duck Foods locally grown and made, Davidson Plum Jam. \$15. Plus Native soda \$7.50

12. Ryefield Hops Australia's 3rd largest hops producer shines at EAT. Bemboka based Ryefield Hops showcase their super exclusive craft beer. 4 pack \$24

13. Bar Monti Monti's unbeatable arancini - 2 ways - featuring Goodalls smoked ham and local cheese plus veg option, 4 cheeses & Farm on the Green spinach.

14. Axl's Lemonade Stand Famous junior foodie Axl returns with his even more famous lemonade. Choc full of local lemons and local love. Half the proceeds to charity. \$7 large. \$5.50 medium

15. Free Range Catering Pulled pork quesadilla, charred corn salsa, pickled onion and avocado lime crema. Ft Bega cheese, home grown tomatoes, herbs and avo. Mexican bean quesadilla, with trimmings. Veg option. \$12

16. Grand Matriarch Distilling Award winning and totally delicious vodka, made right here in Merimbula. A rainbow of flavours including traditional, espresso, butterscotch, vanilla, berry, mango, pineapple, passionfruit, kiwifruit and apple! \$50 p bottle

17. Merimbula Wharf Mouthwatering steamed South Coast mussels in a napoli sauce with local garlic, chilli and herbs. GF, DF. \$15

18. J-Bird Cantina Grilled Vietnamese chicken salad featuring Farm on the Green veg, herbs and J-Bird's own home grown sugarcane!! GF, DF. Light and fluffy vanilla mousse & passionfruit curd crepe, starring Bega Valley Eggs & topped with almond & coconut crumble. Salad \$12, Crepe \$10

19. North of Eden Distillery Tiny artisan distillery using home grown botanicals alongside locally sourced oyster shells to create their internationally awarded range of small batch spirits. Complimentary tastings. Bottles from \$79

20. Kitty's Bar Pork and Pineapple Skewers - Pork belly and pineapple skewers marinated in local makrut lime leaf and black pepper, soba noodle salad with Kalaru perilla mint, corn, shallots, ginger and Burragate's Bee and Berry honey teriyaki dressing. \$15

21. Frogs Hollow Brewing Co Hand crafted locally in their off grid Wolumla brewery, featuring Ryefield Hops in selected beers. The boys from FHBC will offer up complimentary beer tastings of their core range (Pale Ale, Session Ale, IPA, Pilsner, Red Ale & Oatmeal Stout) along with their current seasonal releases. They will also offer up their newest beer 'Middle Beach Middy', a refreshingly light 3.5%. Packaged 4 packs \$20-\$28

22. Doughies Donuts Mini doughnut trio heroing Bega valley eggs and Tilba milk, with lush raspberry jam, nutella and their signature custard fillings. \$10 per tray

23. Sapphire Coast Wilderness Oysters Our local oyster farmers serve up a Taste of the Sapphire Coast - with pristine oysters from Wonboyn, Pambula, Merimbula and Wapengo Lake. Au natural or topped with tangy French Mignonette, umami black garlic, zesty finger lime, ginger and cucumber or warm garlic butter. Swoon! GF, DF option. From \$15

24. Longstocking Brewery - EAT BAR

Experience an array of Longstocking's finest craft beer, each brewed with passion and locally sourced ingredients. This year, sample up to 10 of our brews, including the now famous Espresso Porter and a selection of our mates from Frogs Hollow Brewing too. Plus - delicious cocktail slushies and North of Eden gin mixes. From \$8



25. Bar Superette Our fave local wine bar will dish up a Merimbula Flathead sandwich, plus Whipped cod roe with Grassboots Farm radishes. Both \$15

26. Dulcies Cottage It's a Dulcie Dog! Local artisan butcher sauso nested in a Wild Ryes bun, layered up with Dulcie's secret sauce and Bega cheese. Woof! \$12

27. Sapphire Coast Eats Famous woodfired pizza using locally made bases. Orbest venison (JD's) and (Pambula) honey chipotle, Margherita with fresh, local tomatoes, Potato, rosemary and caper, Salmon, zucchini, dill and yoghurt. GF option. \$7-9 per slice

28. Sapphire Coast Sips Refreshing spritz sips including Apple and ginger, Green goddess, Watermelon and basil, all garnished with local herbs. PLUS Tilba milk chocolate thick shakes! Spritz \$5, Shake \$7

29. Bianchini by Drift Handmade in Pambula, locally famous Bianchini gelati made with the best of our local fruit, herbs, honey and more. Veg GF.

30. The Keg and Kettle A beautifully restored 1958 Carapark caravan, serving premium coffee and sweet treats with vintage charm. We brew organic Candelo coffee with creamy Tilba Dairy Jersey milk, alongside rich drinking chocolate and spiced honey chai. \$7

31. Merimbula RFS Local heroes serving up a sausage sizzle, squirt the duck games, colouring in, meet the fire crew and more! **Plus water and first aid.**

Menu correct at time of printing. Items and prices subject to change without notice.

