



Let's Celebrate  
GROUP LUNCH OPTIONS



# Lunch for groups of more than 12

**\$55pp** - olives / plated main & two market dishes to share **or**

**\$70pp** - olives / plated main & two market dishes to share / plated dessert or cheese

## Set menu

### To start

marinated olives  
fresh bread, olive oil

### Market to share

asparagus & egg salad w fine herbs, green olive & hazelnuts  
pickled heirloom carrot & fennel salad w smoked paprika, feta & oregano

### Main

charred swordfish w piperade, caper & saffron butter  
slow cooked lamb shoulder w cracked wheat, yoghurt dressing & harissa  
bbq chicken w spring onion, toasted cashew & chilli oil with red gem lettuce

**Add mixed lead salad & fries w aioli for the table \$5pp**

**Add two extra seasonal market dishes for the table \$7pp**

### Dessert

glazed strawberry, pink peppercorn & white chocolate tart  
merricks mess: rum & banana compote, dulce de leche, gingerbread, meringue  
farm house cheddar, seasonal preserve, lavosh

**Cheese platters to share can be added for \$7 per person**

selection of 3 cheese, seasonal preserves, lavosh

- Bookings less than 25 select dishes on day.
- Alternate dishes for bookings of 25 or more.

## Premium share menu \$95 per person

### To start

potato bread, salumi selection, marinated olives

### Main event

seeds, grains, pickled raisins, toasted macadamia, main ridge goat curd  
radicchio, saffron fennel, local figs, bitter orange, toasted pecan  
hawkes' potatoes, toasted pine nut tarator, tarragon oil, capers  
bbq ora king salmon, vadouvan, harissa, pickled cucumber, radish  
braised lamb shoulder, date molasses, pomegranate, whipped almond

### To follow

cheese, locally sourced soft, hard and blue cheeses with accompaniments  
petit fours

Canapés can be added prior to sitting down if desired.

**Add a cake for \$85 25cm** – (we will cut, plate & serve w cream)

chocolate torte, chocolate ganache (GF)  
baked white chocolate, raspberry cheesecake  
orange, poppyseed cake, cream cheese icing (GF)  
pistachio, lemon drizzle cake (GF)

- Beverages are served on consumption.

- Guests invited to a complimentary wine tasting in our Cellar Door.

- Dietary requirements can be catered for with prior notice.

- Private dining space available - see wedding & events package

\*please note that all dishes are examples & subject to change due to seasonal availability