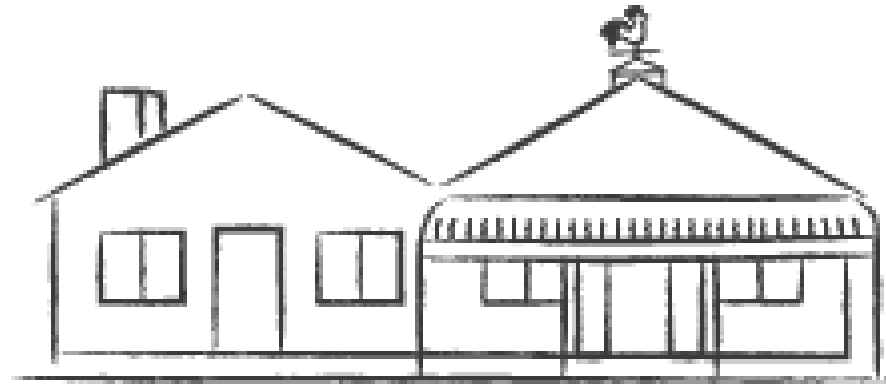


Let's Celebrate

GROUP LUNCH OPTIONS 2023



MERRICKS STORE
EST. 1922

Entree

hiramasa kingfish crudo finger lime, pomelo, jalapeno, lotus
burrata zucchini pesto, grilled baby zucchini
chicken & preserved lemon terrine crisp bread, pickled fig
babaganoush zaatar, yoghurt flat bread

Main

wild barramundi fillet clams, trout caviar, broad bean leaf
beef tenderloin pomme anna, cipollini onion, peppercorn jus
confit duck leg puy lentils, red cabbage, jus, herb salad
classic o'connor grass fed beef burger brioche bun, chips
gigante ravioli globe artichoke, asparagus, lemon, pecorino

Sides

elgee garden leaf salad radish, cucumber, citrus, herbs
crushed roasted chats mustard crème fraîche, sauerkraut

Add two extra shared side dishes for the table \$7pp

grilled endive white anchovies, blue cheese dressing
asparagus pangrattato, pecorino
spring pea salad beetroot, preserved lemon fetta
chips aioli

Dessert

blood orange tart olive oil ice cream, crystallised fennel
belgian chocolate fondant rosemary ganache, hazelnut
cheese w quince puree, barossa bark

Cheese to Share

selection of 3 cheeses w accompaniments **\$7pp**

Set Menu Options

\$55pp

olives / plated main & two sides dishes to share

\$70pp

olives / plated main & two sides dishes to share /
plated dessert or cheese

\$75pp

olives / plated entree / plated main & two sides dishes to share

\$90pp

olives / plated entree / plated main & two sides dishes to share /
plated dessert or cheese

\$100pp share menu

olives / four entrées / two mains & three sides /
dessert & cheese

Add a cake

6" for 6 - 8 people \$65

8" for 10 - 12 people \$100

10" for 12 - 15 people \$120

chocolate torte, chocolate ganache* (GF)

baked white chocolate, raspberry cheesecake

orange & poppyseed cake, cream cheese icing* (GF)

pistachio, lemon drizzle cake* (GF)

*We will cut, plate & serve w cream.

Please Note...

- Bookings less than 25 select dishes on day.
- Alternate 2 main dishes for bookings of 25 or more.
- Minimum spend applicable for private dining spaces.
- Beverages are served on consumption.
- Dietary requirements can be catered for with prior notice.
- Some ingredients/dishes may change due to availability.