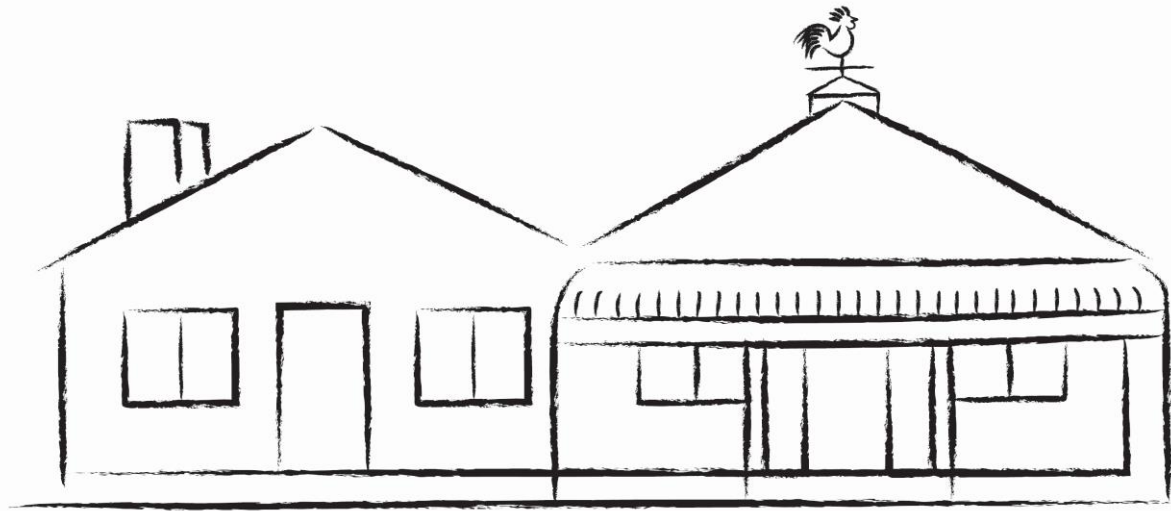


Let's Celebrate

GROUP LUNCH OPTIONS 2024



MERRICKS STORE
EST. 1922

Entrée

san danielle prosciutto persimmon, house rolled grissini
chicken liver parfait brioche herb aioli, house pickles
whipped bottarga yarra valley salmon roe, tuerong farm bread
sicilian crudo ora king salmon, hiromasa kingfish, citrus, capers
daniel's run heirloom tomato shiso, basil, fig, chilli oil

Main

chilli & fennel porchetta caveolo nero, jus, preserve
snapper fillet roasted tomato, vadouvan crisp
aylesbury-cross duck breast macadamia cream, blackberry jus
pumpkin tagliatelle crispy curry leaf, chilli oil
classic o'connor grass fed beef burger brioche bun, fries

Sides

our farm garden leaf salad cucumber, buttermilk dressing
hawkes farm kipfler potatoes green goddess, caper, herb

add two extra shared side dishes for the table \$7pp
roasted beetroot & quince feta, puffed rice dukkah
daniel's run heirloom tomato shiso, basil, fig, chilli oil
french fries aioli

Dessert

brown sugar pavlova pumpkin sage ice cream, blackberry gel
chocolate, olive oil torte hazelnut, sorbet, gingerbread crumb
cheese quince puree, barossa bark

Cheese to Share

selection of 3 cheeses and 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 with 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.