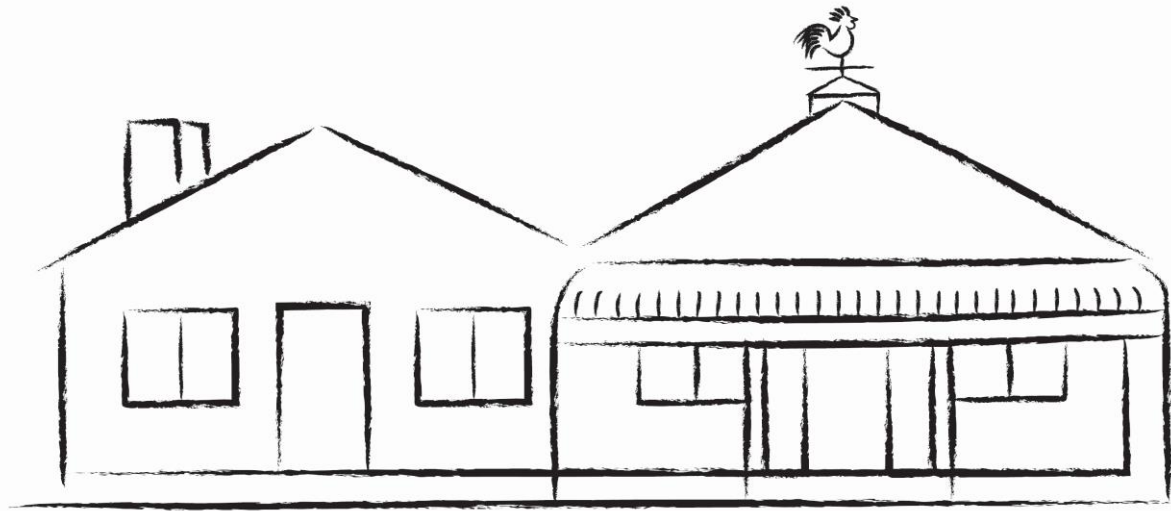


*Let's Celebrate*

GROUP LUNCH OPTIONS 2024



**MERRICKS STORE**  
EST. 1922

## Entrée

**chicken rilette** cornichons, guindilla, our lavosh  
**strata pudding** cabbage, tuerong sourdough, comté  
**hibachi beef skewers** buttermilk, chilli oil, fried curry leaf  
**blistered nannygai crudo** kohlrabi, apple, miso dressing

## Main

**humpty doo barramundi fillet** chard, chicken beurre monté  
**aylesbury-cross glazed confit duck** braised borlotti beans  
**charred sugarloaf** cauliflower, toasted seeds, parsley velouté  
**ravens creek free range pork collar** confit leek, fried salt bush  
**o'connor grass fed merricks beef burger** pain de mie bun, fries

## Sides

**our farm garden leaf salad**, vinaigrette  
**french fries**, aioli

**add two extra shared side dishes for the table \$7pp**  
**roasted butternut pumpkin** stracciatella, pepita dukkha  
**fennel orange salad** sorrel, burnt citrus vinaigrette  
**hawkes farm potato gratin** creamed spinach, gruyère  
**our brassicas** whipped cashew feta, preserved lime

## Dessert

**brown sugar pavlova** pumpkin sage ice cream, blackberry gel  
**orange custard éclair** rhubarb ginger jam, szechuan pistachio  
**cheese** fruit paste, lavosh, accompaniments

## 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.