

Let's Celebrate

GROUP LUNCH OPTIONS 2024



MERRICKS STORE
EST. 1922

Entrée

smoked salmon blinis crème fraîche, yarra valley caviar
charcuterie accompagniments, house pickles
our farm beetroot radicchio, candy pecan, apple balsamic
kingfish crudo apple, nasturtium vinegar, buckwheat

Main

barramundi fillet en croute, sauce van blanc, zucchini, pea
loddon valley lamb backstrap fromage blanc, jus, elgee beetroot
charred sugarloaf cauliflower, toasted seeds, parsley velouté
hazeldene chicken pot pie tarragon, chardonnay, fine herb salad
our merricks burger o'connor beef, 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

grilled asparagus ravigote, chervil, fried rye
heirloom carrots zhoug, labneh, dukkah
potato terrine bearnaise, tarragon powder
our farm beetroot radicchio, candy pecan, apple balsamic

Dessert

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

Cheese to Share

selection of 3 cheeses w accompagniments **\$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.