

Let's Celebrate

GROUP LUNCH OPTIONS 2024/2025



MERRICKS STORE
EST. 1922

Entrée

smoked salmon buckwheat blinis crème fraiche, yarra valley caviar
charcuterie accompaniments, house pickles
port arlington mussel escabeche toum, tuerong sourdough
heirloom tomatoes smoked buffalo mozzarella, stone fruit, basil

Main

pan roasted snapper fillet tomato beurre blanc, vadouvan crisp
roasted porchetta apple ketchup, cabbage, espelette, jus
handmade conchiglie pasta creamed corn, parmesan, chive
crispy hazeldene chicken cos lettuce, anchovy, rye
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 \$8pp

charred heirloom zucchini ajo blanco, pinenuts, pickled raisins
heirloom carrots hummus, dukkah praline, pomegranate
crispy hawkes potato terrine whipped romesco
heirloom tomatoes smoked buffalo mozzarella, stone fruit, basil

Dessert

pavlova jalapeño sorbet, passionfruit, candied macadamia
ripe and ready cherry galette cola ice cream, almond
neapolitan ice cream sandwich dark chocolate, strawberry crisps
cheese fruit paste, lavosh, accompaniments

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.