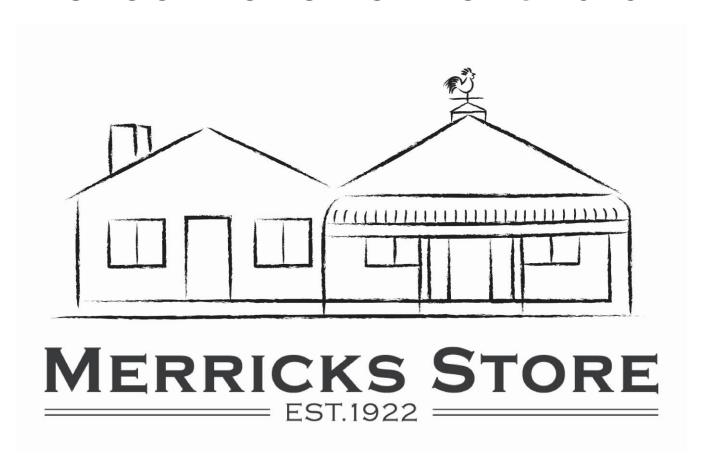
let's Celebrate

GROUP LUNCH OPTIONS 2025



Entrée

buckwheat blinis, crème fraiche, smoked salmon, yarra valley caviar yellow fin tuna crudo, native beach herbs, finger lime, macadamia* confit duck rillette, roasted grapes, cornichon* our farm beetroot skewers, cooked over coal, toum, fine herbs, roti*

Main

pan roasted blue eye fillet, mussels, cauliflower, beurre blanc* raven's creek pork tenderloin, braised borlotti beans, chives, jus* buffalo ricotta cappelletti, cavolo nero, roasted pine nuts, parmesan loddon valley lamb shoulder, celeriac, maple soy jus, autumn greens* classic merricks burger, 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

hawkes farm potato salad yarra valley caviar, crème fraiche, radish* our farm cauliflower fermented tomato vinaigrette, pepitas* blistered beans horseradish cream, mustard leaf oil* braised radicchio carrot cream, chicory, carraway crisp*

Dessert

brown sugar pavlova beetroot pomegranate sorbet, goat curd, pecan* rooibos poached pear whipped ganache, chestnut anglaise* filled profiteroles

cheese fruit paste, lavosh, accompaniments*

Cheese to Share

selection of 3 cheeses w accompaniments \$7pp

Set Menn Options

\$55pp (Monday - Thursday only) olives / plated main & two sides dishes to share

\$70pp

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

\$75pp

plated entree / plated main & two sides dishes to share

\$90pp

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

\$100pp share menu

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

Add a cake

6" for 8 - 10people \$80 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.