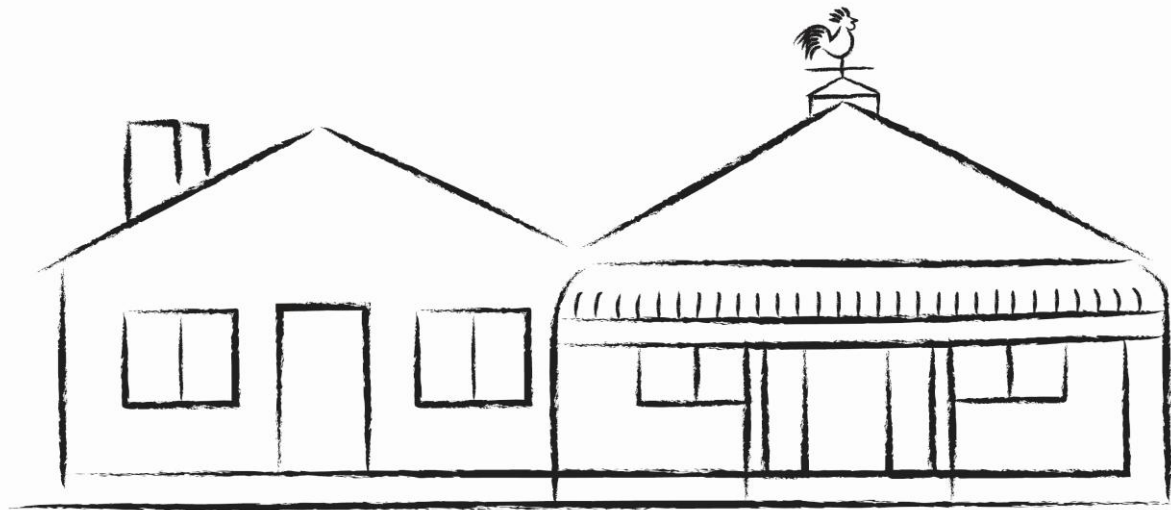


# *Let's Celebrate*

## GROUP LUNCH OPTIONS 2025



**MERRICKS STORE**  
EST. 1922

## Entrée

**anchovy on toast**, pickled shallots, herb aioli, nasturtium\*  
**duck liver parfait**, elgee park quince jelly, cornichons, baguette\*  
**o'connor beef carpaccio**, comtè, espelette pepper, chive\*  
**mushroom forestry tart**, main ridge chevre, filo pastry, lemon thyme

## Main

**barramundi en papillote**, clams, fennel, herb butter\*  
**confit duck leg**, hawkes farm pomme puree, mushroom jus\*  
**braised o'connor beef cheek**, soft polenta, charred shallots\*  
**handmade campanelli pasta**, beetroot, rainbow chard, hazelnuts  
**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 gratin**, celeriac, comtè, chives\*  
**peninsula honey glazed carrots**, fermented chilli butter, pepitas\*  
**confit sugarloaf cabbage**, miso emulsion, furikake, guajillo oil\*  
**fennel orange salad**, witlof, sorrel, pinenut dressing\*

## Dessert

**preserved citrus pavlova**, green apple & sorrel granita, candied pine nuts\*  
**quince & rhubarb crumble**, crème fraiche ice cream, nutmeg  
**choux buns**, vanilla bean ice cream, hot chocolate sauce  
**cheese** fruit paste, lavosh, accompaniments\*

## Cheese to Share

selection of 3 cheeses w accompaniments **\$7pp**

## Set Menu Options

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

**\$70pp**  
plated main & two side dishes to share / plated dessert or cheese

**\$75pp**  
plated entree / plated main & two side dishes to share

**\$90pp**  
plated entree / plated main & two side dishes to share /  
plated dessert or cheese

**\$100pp share menu**  
four entrées / two mains & three sides / dessert & cheese

## Add a cake

6" for 8 - 10 people \$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.