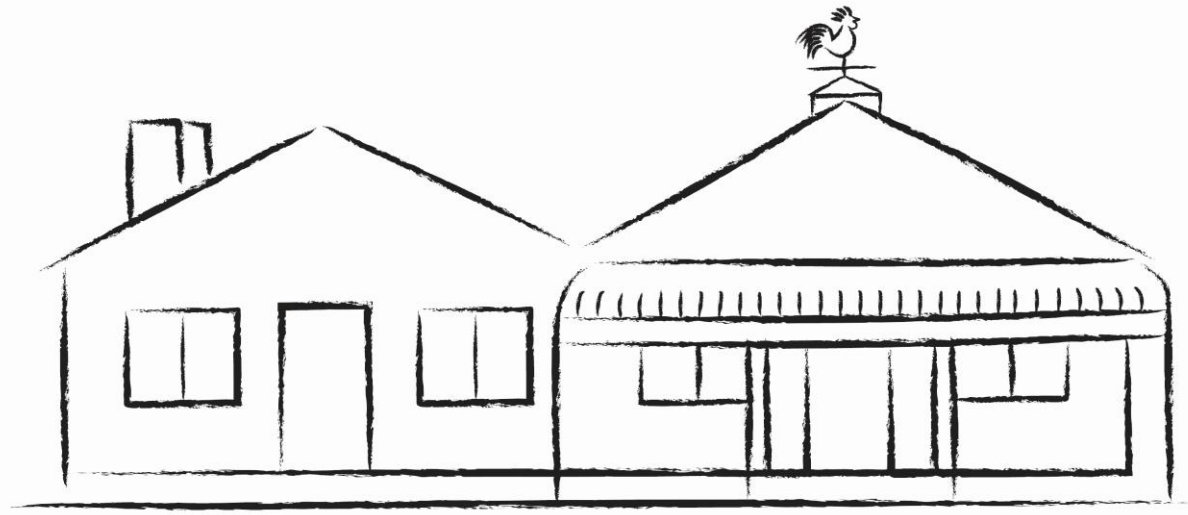
Let's Celebrate

GROUP LUNCH OPTIONS 2025



MERRICKS STORE

EST.1922

Entrée

freshly shucked oysters (5), fermented chilli mignonette, radish*
sea bream crudo, mandarin, melon, caper, shallot*
hawkes potato tarte tatin, caramelised onion, crème fraiche
loddon valley lamb skewers, wild garlic sauce, za'atar, lemon*

Main

wild grain risotto, spring vegetables, chilli, herb oil*
rock flathead fillet, nori beurre blanc, salmon roe, samphire, bottarga*
eye fillet steak, tarragon sauce, pickled mustard seeds, witlof*
hazeldene chicken breast, albufera sauce, crème fraiche, spring onion*
classic merricks burger, grass fed 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

spring peas, house smoked ricotta, dill, mint*
grilled asparagus, sunflower seed vinaigrette, sumac*
our farm beetroot, whipped feta, pear, house made dukkah*
charred broccoli, broccoli cream, pickled daikon, pistachio*

Dessert

london fog crème brûlée, earl grey, lavender, lemon*
veliche dark chocolate tart, seville orange, lime
blueberry & almond torte, lemon curd, swiss meringue, yoghurt gelato
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 - 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.
- Please note, we have a 5% surcharge on weekends & 15% surcharge on public holidays.