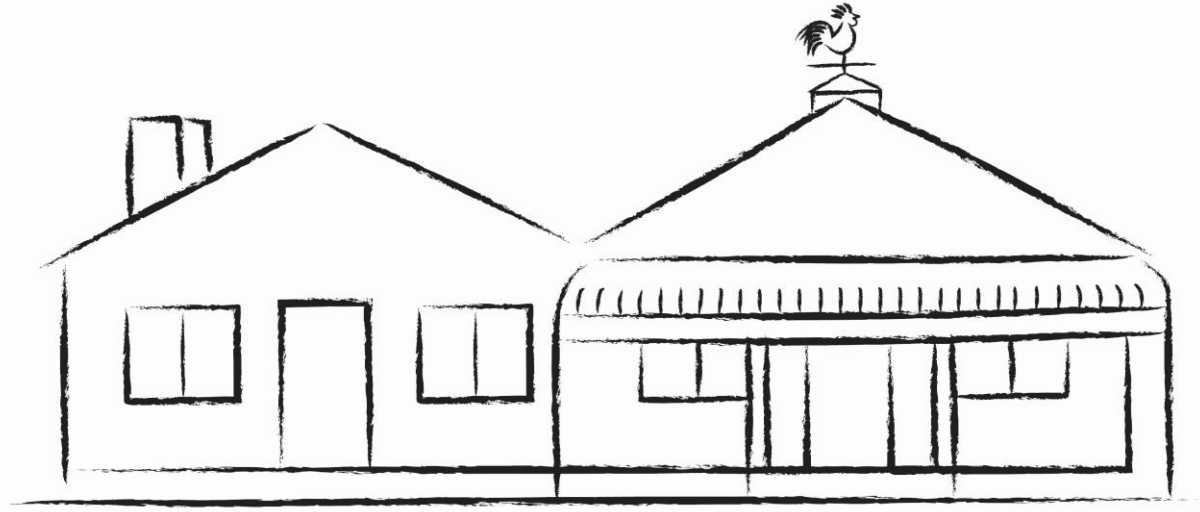
Let's Celebrate

GROUP LUNCH OPTIONS 2026



MERRICKS STORE

EST.1922

Entrée

freshly shucked oysters (5), fermented chilli mignonette*
tuna carpaccio, strawberry tabasco, radish, baby cucumber*
crispy skin quail, charred spring onion aioli, lime
burrata, stone fruit, radicchio, basil, guajillo oil, grilled bread*

Main

blue eye cod, caponata, roasted lebanese eggplant, saffron aioli*
campanelle pasta, creamed corn, parmesan, chive
hazeldene chicken cotoletta, fennel remoulade, lemon
loddon valley lamb rump cap, globe artichoke, jus, salsa verde*
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

our farm tomatoes, figs, shiso, basil oil*
confit leeks, burnt butter yoghurt, preserved lemon, smoked almonds*
our farm roasted peppers, stracciatella, olive tapenade, pangrattato*
grilled zucchini, ajo blanco, pine nuts, pickled golden raisins*

Dessert

peach & nectarine honey joy tart, vanilla bean anglaise
tiramisu, hazelnut crumb*
coppa gelato, selection of ice-cream & gelato*
cheese fruit paste, lavosh, accompaniments*

Cheese to Share

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

Set Menu Options

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

$75pp
plated entrée / plated main & two side dishes to share

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

$100 share menu
four entrée / 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.