

Let's Celebrate

GROUP LUNCH OPTIONS 2026



MERRICKS STORE
EST. 1922

Entrée

freshly shucked oysters ⁽⁵⁾, strawberry tabasco
o'connor beef tartare, shallot, confit egg yolk, barossa bark
yellow fin tuna crudo, puffed grains, tomato & burnt butter dressing
fried zucchini flowers, preserved lemon ricotta, hot honey

Main

pan seared snapper, hand cut chips, tartare beurre blanc, salmon roe
cauliflower steak, pickled cauliflower, fermented tomato dressing, seeds
braised beef short rib, pepita seed salsa, roasted peppers, fine herbs
dry aged marque pork chop, beetroot, fig & pinot jus
classic merricks burger, 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

charred broccolini, whipped quark, toasted almonds, lemon
our farm beetroot, goats curd, orange, hazelnut & shallot dressing
slow roasted pumpkin, macadamia cream, dukka, pomegranate
pommes boulangère, caramelised onions, comté cheese, chive

Dessert

apple terrine, malted barley ice cream, cinnamon tuile
paris-brest, hazelnut parfait, miso caramel
cardamom panna cotta, strawberry, basil, pistachio biscotti
cheese, fruit paste, lavosh, accompaniments

Cheese to Share

selection of three cheeses w accompaniments \$7pp

Set Menu Options

Two Courses \$75

entrée & main with sides or main with sides & dessert/cheese

Three Courses \$90

entrée, main with sides & dessert/cheese

Share Menu \$100

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

Optional additional extras available on day.

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 raspberry cheesecake

orange & poppyseed cake, cream cheese icing* (GF)

pistachio, lemon drizzle cake* (GF)

*We will, cut, plate & serve w cream.

Please Note...

- Bookings for 20 guests and below select dishes on day.
- Alternate 2 dishes per course for bookings of 21 or more.
- Private dining space required for 25 guests and above.
- 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.