

# LOX STOCK & BARREL

\$50

DELI DINER

GROUP MENU

TO START

kombued cured hiramasa kingfish, chives,  
creme fraiche

or

charcoal asparagus, almonds, bottarga

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sprouted mixed grain "falafel", red lentil dahl and  
coconut sambal

or

chicken livers, Hawaii spices, date syrup, hommus,  
caramelised onions

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slow roasted pumpkin, burrata, burnt butter,  
currants, cayenne, pine-nuts, cavolo nero

or

Spiced tomato salad, yellow squash, chickpeas,  
herb yoghurt

**MAINS**

slow roast eggplant, quinoa, spiced nuts, herb &  
haloumi stuffing, Turkish style tomato sauce

your choice of 2:

Crispy skin barramundi, corn, basil oil, truss  
tomato salsa, lime

or

half holmbrae brick chicken, ancient grain tabouli,  
pomegranate, toum

or

Moroccan lamb pie, harissa, yoghurt, coriander  
salad

crispy royal blue potatoes, miso aioli

**Dessert platter to share**

coffee & tea

# LOX STOCK & BARREL

DELI DINER

GROUP MENU

\$40

TO START

Raw, cooked & pickled vegetable & dip platter  
served with olives & bagel chips

Sprouted mixed grain falafel, red lentil dahl and  
coconut sambal

Spiced tomato salad, yellow squash, chickpeas,  
herb yoghurt

**MAINS**

slow roast eggplant, quinoa, spiced nuts, herb &  
haloumi stuffing, Turkish style tomato sauce

Choose 2:

Crispy skin barramundi, corn, basil OIL, truss  
tomato salsa, lime

or

half holmbrae brick chicken, ancient grain tabouli,  
pomegranate, toum

or

Moroccan lamb pie, harissa, yoghurt, coriander  
salad

**Dessert platter to share**

## RESERVATION DETAILS

Available for groups of 8+, compulsory for groups of 10 or more.

**Dietary Requirements & Menu Selection:** Please email 48 hours prior  
to [info@loxstockandbarrel.com.au](mailto:info@loxstockandbarrel.com.au)

**Beverages:** Lox Stock & Barrel is not BYO. All beverages charged on  
consumption.

**Service charge:** A discretionary 8% service fee is applied to the final  
bill for parties of 10 or more

**Final numbers & cancellation policy:** Final numbers are to be  
confirmed 24 hours in advance. Any spaces that are not filled due to  
to no shows on the evening will be charged at 75% of the set menu  
price. We will notify you of any cancellation fees applied.