

# LOX STOCK & BARREL

DELI DINER

\$50

## 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

### 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 no shows on the evening will be charged at 75% of the set menu price. We will notify you of any cancellation fees applied.