

LOX STOCK & BARREL

DELI DINER

\$50

GROUP MENU

TO START

octopus carpaccio, chilli, preserved
lemon

or

charcoal asparagus, almonds, bottarga

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

or

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

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

or

Radicchio salad, witlof, lentils, apple
braised kohlrabi manchego

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

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.