

## MENU

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### SNACKS & ENTRÉE

Wapengo appellation oysters NSW, mignonette 8.50ea  
House giardiniera pickles 12  
Chickpea panisse, feta and herb salsa 8ea  
Boquerones, fennel and orange marmalade bruschetta, aioli 12ea  
Half shell scallop, sage brown butter, caviar 14

Daily charcuterie selection 60g 28  
La Boqueria fuet anis 30g 15  
La Boqueria Morcon 30g 15

Macedon Ranges chèvre, figs, spiced walnut praline 28  
Swordfish ceviche, tiger milk, celery, finger lime 28  
Chicken liver pâté brulée, Pedro Ximénez plum 25  
Leeks, macadamia cream, seaweed, potato rosti 25

### MAIN COURSE

Celeriac Dauphinoise, cipollini onions, curry leaf 45  
Barramundi, salsa verde, black garlic, brasicca, rye 52  
Aylesbury duck breast, beets, orange vinaigrette, jus 54  
Epocha lamb, heirloom carrots, parsnips, jus 55  
Icon wagyu, MS9+ scotch fillet 300g 110

### SIDES

Hand cut duck fat potatoes 15  
Days Walk Farm foraged leaves, red wine vinaigrette 12

### DESSERT

Basque cheesecake, rhubarb, chantilly 24  
Almond crème caramel, poached quince, honeycomb toffee, citrus 24  
Epocha Tiramisu, chocolate, Kahlua 23  
Three cheeses, honeycomb, seasonal fruit, crackers 28

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# EPOCHA

We pride ourselves on an excellent experience. Our restaurant was created with you at the centre of our *raison d'être*. We will endeavour to accommodate all dietary requirements. If you have a food allergy, please speak to us prior to ordering. We cannot guarantee that any products served will be free of allergens. A 10% surcharge will be added to your bill on Saturdays and 15% on Sundays and public holidays.