

*"Sometimes you just have to give in, and surrender to the season"*

**Chef Gerard Curto**

## **OUR MENU**

Choose two or three courses from our Sustain menu or Surrender to Epoque, a whole table experience.

### **SUSTAIN**

2 courses 65

3 courses 75

### **SURRENDER**

5 courses 95

7 courses 120

### **PAIRINGS**

75

95

### **BEFORE**

Oysters, mignonette dressing 5ea

Bill's farm olives 9

Pork terrine, baguette 16

House pâté, brioche 17

Charcuterie selection 32

European cheese selection 32

## **EPOCHA**

## **SUSTAIN**

Choose two or three courses

### **ENTRÉE**

Heirloom tomatoes, salmorejo and white anchovies

Buffalo mozzarella, beans and sauce vierge

Sea bream crudo, ruby grapefruit, fennel and espelette

Prawn and zucchini cannelloni, romesco (add 10)

Brisbane Valley quail, cabbage purée and kale (add 10)

Wagyu carpaccio, romano, horseradish and caper berry

Lamb tartare, bottarga, mint and anchovy butter

### **MAIN COURSE**

Eggplant, ratatouille and red mojo

Ling fillet, cauliflower, silverbeet and mussels

Hunter Valley chicken, corn and farro, Madeira

Borrowdale pork, apricot compote, morcilla and black garlic

Parmesan risotto, Spanish black truffle (add 10)

Wagyu rump cap with pumpkin and okra

Pinnacle Scotch fillet for 2 served tableside (add 20pp)

Roasted duck fat potatoes 12

Leaf salad, maple dressing 10

**DIGESTIF**

Montenegro, Italy 10

Averna, Italy 10

Fonseca Late Bottled Vintage Port 15

**NECTAR**

2014 Muscat, Samos Phyllas Greece 12

2013 Muscat de Beaumes de Venise, France 15

2010 Semillon, Château Roumieu-Lacoste Sauternes, France 20

**OUR BREAD**

Please enjoy our trademark house-made bread with our compliments.

**OUR WATER**

Sparkling water, unlimited 5pp

Still water no charge

**DESSERT**

Pavlova with white chocolate and tropical fruit

Chocolate and hazelnut délice

Citrus tart, swiss meringue

European cheese (add \$5)