

"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

Cobia crudo, ruby grapefruit, fennel and espelette

Prawn and zucchini cannelloni, romesco (add 10)

Wagyu carpaccio, romano, horseradish and caper berry

Lamb tartare, bottarga, mint and anchovy butter

MAIN COURSE

Eggplant, ratatouille and red mojo

Snapper fillet, cauliflower, silverbeet and mussels

Hunter Valley chicken, corn and farro, Madeira

Seven Point pork, peach compote, morcilla and black garlic

Wagyu rump cap, pumpkin and okra

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

Tropical pavlova, coconut and white chocolate

Chocolate and hazelnut délice

Citrus tart, swiss meringue

Tiramisu

European cheese (add \$5)