

"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

Charcuterie selection 32

European cheese selection 32

SUSTAIN

Choose two or three courses

ENTRÉE

Pumpkin, yoghurt, chestnuts and black garlic

Jerusalem artichokes, eel brandade and tarragon

Cured King Ora salmon, citrus, crème fraiche and dill

Lakes Entrance octopus, red mojo and gremolata (add 10)

Pine mushrooms, pork sausage and shallots

MAIN COURSE

Baked celeriac, cabbage, mushrooms and puffed grains

Snapper, cauliflower, silverbeet and mussels

Hunter Valley chicken, dry tomatoes, garlic and black olive

Flinders Island lamb, smoked eggplant and garlic

Wagyu rump cap, romesco and onions

Roasted duck fat potatoes 12

Leaf salad, maple dressing 10

EPOCHA

DIGESTIF

Montenegro, Italy 10

Averna, Italy 10

Fonseca Late Bottled Vintage Port 15

NECTAR

2013 Muscat de Beaumes de Venise, France 15

NV Trebbiano, Castellani, Vino del Santi, Italy 15

OUR BREAD

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

OUR WATER

Sparkling water, unlimited 5pp

Still water no charge

DESSERT

Chocolate and banana délice

Poached figs with crème fraîche

Tiramisu

Apple tart

European cheese (add \$5)