

*"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**

Wine 85    Mocktail 35

Wine 105    Mocktail 50

### **BEFORE**

Oysters, mignonette dressing 5ea

Jamon and Manchego croqueta, red mojo 4ea

Bill's farm olives 9

Pork terrine, cornichons 16

Charcuterie selection 32

European cheese selection 32

### **SUSTAIN**

Choose two or three courses

### **ENTRÉE**

Corn gazpacho, Albacore tuna, cucumber and wood sorrel

WA octopus, kipfler potato, paprika and rouille (+\$10)

Cuttlefish, spring onion, peas, sugar snaps and mint

Leeks, romesco goat curd and smoked almonds

Berkshire pork belly, apple and quince

### **MAIN COURSE**

Grilled cabbage, mushrooms with celeriac and sprouts

Gold Band Snapper, spinach, asparagus and sauce vierge

Confit duck leg, beetroots and blood orange

Cape Grim hanger steak, Café de Paris mash

Roasted duck fat potatoes 12

Leaf salad, maple dressing 10

# **EPOCHA**

**DIGESTIF**

Montenegro, Italy 10

Averna, Italy 10

**WITH DESSERT**

NV Trebbiano, Castellani, Vino del Santi, Italy 15

2011 Petit/Gros Mansengs, Brumont Les Larmes Célestes 22

Pedro ximenez, Bodegas Tradicion, Spain 20

**OUR BREAD**

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

**OUR WATER**

Sparkling water, unlimited 5pp

Still water no charge

**DESSERT**

Lemon tart, swiss meringue

Tiramisu

Chocolate gianduja, hazelnuts

European cheese (add \$5)