

*"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

Wine Pairings 85

Mocktail 35

7 courses 120

Wine Pairings 105

Mocktail 50

### **BEFORE**

Oysters, mignonette dressing 5ea

Bill's farm olives 9

Pork terrine, cornichons 16

Charcuterie selection 32

European cheese selection 32

# **EPOCHA**

## **SUSTAIN**

Choose two or three courses

### **ENTRÉE**

Gazpacho, Moreton Bay bug salpicon, cucumber and wood sorrel

Leeks, romesco, goat curd, black garlic and smoked almonds

Local asparagus Meunière, brandade and sauce gribiche

Seared cuttlefish, spring onion, peas and mint

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

### **MAIN COURSE**

Carrot garden, turnip, fennel and radish

Gold Band Snapper, morels, almond and broad beans

Lamb loin, heirloom tomatoes and red mojo

Cape Grim hanger steak, Café de Paris mash

O'Connor beef short rib, eggplant and Jerusalem artichokes

Roasted duck fat potatoes 12

Leaf salad, maple dressing 10

**DIGESTIF**

Montenegro, Italy 10

Averna, Italy 10

**WITH DESSERT**

2011 Brumont Les Larmes Célestes 22

Pedro ximenez, Bodegas Tradicion, Spain 20

Espresso Martini 20

**OUR BREAD**

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

**OUR WATER**

Sparkling water, unlimited 5pp

Still water no charge

**DESSERT**

Pickled strawberries, marscarpone and maple syrup

Citrus Eton Mess, watermelon sorbet and peanut praline

Chocolate and hazelnut délice, chantilly cream

European cheese (+\$5)

Our mission is to look after you.

We will endeavour to accommodate all dietary requirements.

If you have a food allergy, please speak to us prior to ordering, however we cannot guarantee that any products served will be free of allergens