

*Epocha recognises the work it will take to rebuild after the devastation of the recent bushfires.
We commit to taking every initiative to assist our farmers, growers and suppliers and their communities as a show of support.
This is our time to give back.*

BEFORE

Mount Zero olives 10
Oysters, mignonette dressing 5ea
Catalan bread 9
Chicken croquette 5ea
Padron peppers, sherry 14
White anchovies escabeche, Catalan bread 19
Grilled sobrassada, honeycomb 16
Black pudding with aioli 18

SURRENDER

5 courses 95
7 courses 120

PAIRINGS

75
100

ENTRÉE

Dried tomatoes, ajoblanco, smoked eel, kalamata and shiso 21
Leeks, romesco, goats curd, black garlic and smoked almonds 19
Razor back prawns, saffron, heirloom zucchinis 21
Fremantle octopus, tarama, white onion, wild fennel and smoked paprika 29
Raw beef, horseradish, café de Paris, carasau bread 24

MAIN COURSE

Carrot garden, turnip, fennel and radish 36
Swordfish, pipirrana, parsley and lemon 40
Port Lincoln calamari, risoni, squid ink and aioli 38
Western Plains pork cutlet, green mojo, pickled eggplant 40
Cape Grim tenderloin, piquillo and yellow roots 58

Roasted duck fat potatoes 14
Leaf salad, maple dressing 10

DESSERT

Cherry, yoghurt, sacher sponge 15
White chocolate almond streusel, ricotta, lemon and local honey 15
Tonka bean ganache sponge, caramelised banana and mango 15
European cheese 20

EPOCHA

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.

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"Sometimes you just have to give in, and surrender to the season"
Chef Gerard Curto

SURRENDER 7

Dried tomatoes, ajoblanco, smoked eel and shiso

Fraser Island Spanner crab, crème fraîche, green gazpacho and roe

Razor back prawns, heirloom zucchini and shellfish sauce

Fremantle octopus, tarama, onion and paprika

Pan seared market fish, pipirrana, parsley and lemon

Flinders Island lamb, adobo, eggplant and yoghurt

Cherry, yoghurt, sacher sponge

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SURRENDER 5

Dried tomatoes, ajoblanco, smoked eel and shiso

Fraser Island Spanner crab, crème fraîche, green gazpacho and roe

Pan seared market fish, pipirrana, parsley and lemon

Western Plains pork chop with green mojo, and eggplant escabeche

Tonka bean ganache sponge, caramelised banana and mango