
BEFORE

Barilla Bay oysters 4ea

Blue fin tuna, sesame, bonito
and peach 19

Chicken liver pâté, chicken skin 14

Marinated olives 8

San Daniele prosciutto, figs,
watercress, aged balsamic 24

MENU

ENTRÉE *(served to share)*

Hervey Bay scallops, tarama
butter, pangratatta

Classic steak tartare, pickled shitake,
white truffle, salted egg yolk,
potato crisp

Heirloom tomatoes, fiore di burrata
and basil, aged balsamic

MID COURSE *(optional \$15)*

Stracciatella caramelle, bacon and
parmesan brodo

MAIN COURSE *(choose one)*

Roasted heirloom zucchini, pistachio,
ajo blanco and black garlic

Aylesbury duck breast, beetroot
fresh fig and hazelnut jus

Grass fed Wagyu scotch fillet 250g
Marble score 9+ *(additional \$40)*

Grilled market fish, romesco,
zucchini flower and lemon

Slow roasted lamb shoulder, oregano,
bulbs and radishes

DESSERT *(choose one)*

Basque cheesecake ice cream,
peach sorbet, burnt meringue and
salted caramel

Tiramisu,
chocolate, kahlua

Three cheeses, honeycomb,
figs, crackers *(additional \$5)*

Coconut sorbet, local berries,
sumac and choc mint

Crêpes Suzette,
served tableside *(additional \$5)*

EPOCHA

Thinking of having an event?
Think Epoque!
Ask our team for more information.