

November 2020

BEFORE

Barilla Bay oysters 4ea

Marinated olives 8

Truffled arancini 5ea

Crispy pigs ears 8

Smoked salmon mousse, croutes 15

San Daniele prosciutto 20

Hervey Bay scallops, horseradish
butter, pangratatta 6ea

Chicken liver pâté,
crispy chicken skin 14

MENU Two 65 | Three 80 | Four 95

ENTRÉE

Sea bream crudo, fig leaf oil,
taramoslata, nectarine

Classic steak tartare, quail egg,
beetroot, potato

Charred globe artichokes,
sage stuffing, black garlic,
pickled onion

Local Asparagus, corn bread,
poached egg, corn custard,
Yarra Valley caviar

MID COURSE

Hand cut linguine, squid ink, clams,
Epocha XO, tomato and basil

MAIN COURSE

Charred cauliflower, black olive,
fava, capers and almonds

Grilled market fish, spring onion,
zucchini, burst tomatoes

Great Ocean Road duck breast,
duck confit cigar,
peach, leek

Dry aged 200g sirloin, baba
ghanoush, jus, salt and
vinegar onion rings

Western plains pork, baklava,
apple, carrot, jus

DESSERT

Local strawberries,
basil, fingerlime, sumac,
dark chocolate sorbet

Mulberry clafoutis,
whey caramel, olive oil
ice cream

Tiramisu,
chocolate, kahlua

Crêpes Suzette
served tableside

AFTER

Three cheeses, honeycomb,
apple, crackers 28

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.