

April 2021

BEFORE

Barilla Bay oysters 4ea

Crispy pigs ears 8

Green pea and truffle arancini 5ea

Hiramasa Kingfish, avocado, vanilla
and white chocolate 22

Marinated olives 8

Chicken liver pâté, chicken skin 14

San Daniele prosciutto, figs,
roquette and aged balsamic 24

MENU Two 65 | Three 80 | Four 95

ENTRÉE *(served to share)*

Stracciatella, blood orange,
pomegranate and mint

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

Hervey Bay scallops, tarama
butter, pangratatta

MID COURSE *(optional \$15)*

Hand made garganelli, cacio e pepe,
pangratatta

MAIN COURSE *(choose one)*

Charred eggplant, hazelnuts,
ajo blanco and black garlic

Aylesbury duck breast, beetroot,
pinenuts and fig

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

Grilled market fish, broccoli,
squid ink and bagna cauda

Twice cooked beef short rib,
celeriac and radicchio

DESSERT *(choose one)*

Basque cheesecake ice cream,
apple sorbet, cinnamon meringue
and butterscotch

Tiramisu,
chocolate, kahlua

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

Pressed quince,
fig leaf sorbet and almond

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

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.