

## BEFORE

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Barilla Bay oysters, lime and juniper granita 4ea	Marinated olives 8
Crispy pigs ears 8	Green pea and truffle arancini 5ea
Hervey Bay scallops, tarama butter, pangratatta 7.5ea	Chicken liver pâté, chicken skin 14
Hiramasa Kingfish, avocado, vanilla, white chocolate 22	Wagyu bresaola, crumbed caciotta, fig relish 24

## MENU

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### ENTRÉE *(served to share)*

Squacquerone, cauliflower blossom, blood orange, pomegranate and mint	Cloudy Bay clams, Epocha XO, chickpeas
Beef carpaccio, truffle purée, heirloom beetroots, onion rings	

### MID COURSE *(optional \$25)*

Stinging nettle pici with black truffle and 36 month Parmigiano-Reggiano, pangrattata

### MAIN COURSE *(choose one)*

Local pumpkin, treacle, pumpkin seeds, shallots, shallots, kale, black garlic	Grilled market fish, Jerusalem artichokes, chestnut skordalia, saffron black rice
Aylesbury duck breast, cabbage, carob, date	Twice cooked beef short rib, celeriac and radicchio
Grass fed, marble score 9+ Wagyu scotch fillet 250g <i>(add \$40 surcharge p/p)</i>	Oak Hill Victorian <b>Black Truffle 3g - \$22</b>

### DESSERT *(choose one)*

Apple delight, Calvados, lemon, salted caramel, cinnamon crunch 15	Mandarin sorbet, crème fraiche gelato, vanilla 15
Bitter chocolate semi-freddo, overnight quince, buffalo blue 15	Crêpes Suzette, served tableside <i>(additional \$5)</i>
Three cheeses, honeycomb, figs, crackers <i>(additional \$5)</i>	

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# EPOCHA