

BEFORE

Barilla Bay oysters, blood orange and juniper granita 4ea

Marinated olives, rosemary 8

Hervey Bay scallops, tarama butter, pangratatta 6ea

Green pea arancini, truffle aioli 5ea

Chicken liver paté, sour cherry, chives 16

Snapper cured in green peas, latholemono, saffron 22

Charcuterie selection, house pickles, lavosh 32

MENU

ENTRÉE *(served to share)*

Classic steak tartare, potato, beetroot, sumac

Hand made burrata, gribiche, globe artichoke, vine leaf

MID COURSE *(optional \$18)*

Saffron picci, cloudy bay clams, Epoque XO sauce, prawns

MAIN COURSE *(choose one)*

Wild Clover lamb, dolmada, radicchio, peas, cauliflower

Grilled market fish, saffron, burst cherry tomato, capers

Spring zucchinis, caponata, black garlic

Muni Wagyu Marble Score 9+ Porterhouse *(add \$40 surcharge p/p)*

DESSERT *(choose one)*

Beurre noisette panna cotta, madeira, blood orange, white chocolate, crostoli

Mango sorbet, pain d'epice, mint

Epoque Tiramisu, chocolate, kahlua

Three cheeses, honeycomb, apple, muscatels, crackers *(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. We pride ourselves on an excellent experience. A 10% service fee will be added to your bill to look after our team.