

SMALL PLATES

- Barilla Bay oysters, blood orange and juniper granita 4ea
- Focaccia, pomegranate, lamb fat, ricotta 6
- Marinated olives, rosemary 8
- Prawn head taramosalata, Yarra Valley smoked salmon caviar, crudite 18
- Hervey Bay scallops, Café de Paris butter, pangratatta 6ea
- Green pea arancini, truffle aioli 5ea
- Chicken liver pate, sour cherry, chives 16
- Charcuterie selection, house pickles, lavosh 32
- Hand made burrata, gribiche, peach, watercress 22
- Snapper cured in green peas, latholemono, saffron 22
- Duck fat potatoes 15

LARGER PLATES

- Spring zucchinis, caponata, black garlic 28
- Gnudi quattro formaggi, pangratatta 32
- Grilled market fish, saffron, burst cherry tomato, capers (market price)
- Ravens Creek Farm pork tomahawk 300g, apple tzatziki 45
- Slow cooked lamb shoulder 300g, bulbs 45
- Wilderness grass fed scotch fillet of beef 300g, Café de Paris butter, jus, lemon 85

DESSERTS

- Epocha Tiramisu, chocolate, kahlua 16
- Warm chocolate fondant, mandarin sorbet, dulce de leche 16
- Mango sorbet, pain d'epice, mint 15
- Three cheeses, honeycomb, apple, muscatels, crackers 28
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EPOCHA