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

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.