

## BEFORE

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Barilla Bay oysters, fig leaf and lemon granita 5ea  
Marinated olives, rosemary 9  
Hervey Bay scallops, white anchovy, tarama, succulents 7.5ea  
Meredith goat cheese, fig leaf, honey, sesame 6ea  
Tasmanian lamb cutlet, tahini yoghurt, latholemono 9ea  
Chicken liver paté, focaccia, dark chocolate, cherry 18  
Hiramasa kingfish, zucchini, buttermilk, dill, fennel pollen 24  
Charcuterie selection, house pickles 34

## MENU

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### ENTRÉE *(served to share)*

Steak tartare, witlof, cured egg yolk  
Baby calamari stuffed with rice, backyard greens, cherry  
Stracciatella, heirloom tomatoes, basil, aged parmesan

### MID COURSE

Squid ink linguine, scallop, Epoque XO sauce, pangratatta

### MAIN COURSE *(choose one)*

Aylesbury duck, blackberry, lemon verbena, sour cherry  
Grilled market fish, prawn taramosalata, corn, tomato, succulents, lime  
Bull horn pepper, eggplant, quinoa, black tahini  
Glazed beef short rib, cipollini onion, radicchio, horseradish, sorrel

### Sides

Duck fat potatoes | Baby cos, red wine vinaigrette

### DESSERT *(choose one)*

Beurre noisette panna cotta, passion fruit, frangelico, caramel, crostoli  
Summer berries, sorbet, basil, choc mint  
Epoque Tiramisu, chocolate, kahlua  
Three cheeses, honeycomb, peach, crackers

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# EPOCHA

## **BEFORE**

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Barilla Bay oysters, lemon verbena granita 5ea

Marinated olives, rosemary 9

Hervey Bay scallops, white anchovy, tarama, succulents 7.5ea

Meredith goat cheese, fig leaf, honey, sesame 6ea

Tasmanian lamb cutlet, tahini yoghurt, latholemono 9ea

Chicken liver paté, focaccia, dark chocolate, cherry 18

Charcuterie selection, house pickles 34

## **MENU**

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### **ENTRÉE**

Steak tartare, witlof, cured egg yolk 28

Hiramasa kingfish, zucchini, buttermilk, dill, fennel pollen 26

Baby calamari stuffed with rice, backyard greens, cherry 28

Stracciatella, heirloom tomatoes, basil, aged parmesan 26

### **MAIN COURSE**

Squid ink linguine, scallop, Epoque XO sauce, pangratatta 46

Aylesbury duck, blackberry, lemon verbena, sour cherry 52

Grilled market fish, prawn taramosalata, corn, tomato, succulents, lime 48

Bull horn pepper, eggplant, quinoa, black tahini 38

Glazed beef short rib, cipollini onion, radicchio, horseradish, sorrel 48

### **SIDES**

Duck fat potatoes 15

Baby cos, red wine vinaigrette 12

### **AFTER**

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Beurre noisette panna cotta, passion fruit, frangelico, caramel, crostoli 20

Summer berries, sorbet, basil, choc mint 18

Epoque Tiramisu, chocolate, kahlua 20

Three cheeses, honeycomb, peach, crackers 28

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# **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.