

BEFORE

Barilla Bay oysters, cucumber, mint and gin granita 6ea

Marinated olives, rosemary 9

Green pea and black truffle arancini 5ea

Tasmanian lamb cutlet, tzatziki 9ea

Great Ocean Road duck liver paté, mandarin, Pedro Ximenez, dark chocolate, focaccia 24

Classic eye fillet steak tartare, beetroot, nasturtium, witlof 30

Calamari fritti, tarama 20

Charcuterie selection, house pickles 34

MENU

ENTRÉE *(served to share)*

Smoked pork, chesnut skorthalia, quince

Eggplant briam, buffalo ricotta, amaranth

Foraged mushrooms, sunflower seeds, caper leaves, 'Le Secret de Compostelle'

MID COURSE

Rooster ragu, handmade cavatelli, parmesan

MAIN COURSE *(choose one)*

Aylesbury duck, medjool date, cabbage, carob, pomegranate

Grilled market fish, squid ink taramosalata, cauliflower, witlof

Roast pumpkin, grapes, pumpkin seeds

Wilderness beef short rib, heirloom beetroot, kale, horseradish

Sides

Duck fat potatoes | Foraged greens, red wine vinaigrette

DESSERT *(choose one)*

Chocolate soufflé, passion fruit, caramel

Overnight quince, fig leaf gelato

Epocha Tiramisu, chocolate, Kahlua

Three cheeses, honeycomb, seasonal fruit, crackers

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.



EPOCHAHOPE

BEFORE

Barilla Bay oysters, cucumber, mint and gin granita 6ea
Marinated olives, rosemary 9
Green pea and black truffle arancini 5ea
Tasmanian lamb cutlet, tzatziki 9ea
Great Ocean Road duck liver paté, mandarin, Pedro Ximenez, dark chocolate, focaccia 24
Calamari fritti, tarama 20
Charcuterie selection, house pickles 34

MENU

ENTRÉE

Smoked pork, chestnut skorthalia, quince 26
Eggplant briam, buffalo ricotta, amaranth 26
Classic eye fillet steak tartare, beetroot, nasturtium, witlof 30
Foraged mushrooms, sunflower seeds, caper leaves, 'Le Secret de Compostelle' 24

MAIN COURSE

Rooster ragu, handmade cavatelli, parmesan 42
Aylesbury duck, medjool date, cabbage, carob, pomegranate 52
Grilled market fish, squid ink taramosalata, cauliflower, witlof 48
Roast pumpkin, grapes, pumpkin seeds 38
Wilderness beef short rib, heirloom beetroot, kale, horseradish 48
Steak du Jour - 300g Phoenix Wagyu Marble 7+ Scotch Fillet 95

SIDES

Duck fat potatoes 15
Foraged greens, red wine vinaigrette 12

AFTER

Chocolate soufflé, passion fruit, caramel 20
Overnight quince, fig leaf gelato 20
Epocha Tiramisu, chocolate, Kahlua 20
Three cheeses, honeycomb, seasonal fruit, 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.



EPOCHAHOPE