

BEFORE

Barilla Bay oysters, Bloody Mary granita 6ea

Marinated olives, rosemary 9

Green pea and black truffle arancini 5ea

Sweet potato croquette, béarnaise 6ea

Classic eye fillet steak tartare, beetroot, witlof 30

King Dory crudo, sour cherry, Yarra Valley salmon caviar, beurre noisette, lime 24

Calamari fritti, tarama 20

Chicken liver paté, mandarin, Pedro Ximenez, dark chocolate, focaccia 22

Charcuterie selection, house pickles 34

MENU

ENTRÉE *(served to share)*

Smoked pork, chesnut skorthalia, quince

Eggplant briam, buffalo ricotta, focaccia

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

MID COURSE

Black pepper cavatelli, Epocha 'carbonara' - cured egg yolk, fennel sausage, pangratatta

MAIN COURSE *(choose one)*

Aylesbury duck, medjool date, cabbage, carob

Grilled market fish, squid ink taramosalata, cauliflower, witlof

Roast pumpkin, grapes, pumpkin seeds

Slow cooked beef cheek, celeriac, Jerusalem artichoke, sorrel, 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

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Charcuterie selection, house pickles 34

MENU

ENTRÉE

King Dory crudo, sour cherry, Yarra Valley salmon caviar, beurre noisette, lime 24
Eggplant briam, buffalo ricotta, focaccia 26
Classic eye fillet steak tartare, beetroot, witlof 30
Foraged mushrooms, sunflower seeds, caper leaves, 'Le Secret de Compostelle' 28

MAIN COURSE

Black pepper cavatelli, Epocha 'carbonara' - cured egg yolk, fennel sausage, pangratatta 42
Aylesbury duck, medjool date, cabbage, carob 52
Grilled market fish, squid ink taramosalata, cauliflower, witlof 48
Roast pumpkin, grapes, pumpkin seeds 38
Slow cooked beef cheek, celeriac, jerusalem artichoke, sorrel, 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

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