

# EPOCHA

*Spring*

**Rossini Caviar** (10g with condiments)

Baerii \$140

White Sturgeon \$140

Oscietra \$155

**Oysters** (shucked to order) \$5

Coffin Bay, South Australia

Wapengo lake, New South Wales

**Snacks**

Marinated Mount Zero olives \$9

Crudités, olive oil butter \$12

Potato crisp, mussel, burnt butter \$4

Marinated peppers \$9

Crispy pigs ears \$12

**From the storehouse**

Chicken liver pâté, crispy chicken skin \$16

Jamon, green tomato carpaccio \$22

Farmhouse terrine, cornichons \$18

Saucisson, Prosciutto or Venison Salami \$15

Selection of charcuterie \$38

**Chef's Sharing Menu \$75**

*Matching wines from \$60*

Marinated olives

Crudités of vegetables

Potato crisp, mussels and burnt butter

Tuna, spring peas, pickled onion and wild garlic

-----

Jamon with green tomato carpaccio

Burrata, broad beans, watercress and lemon

-----

Roasted half chicken with jus

Duck fat potatoes

Salad of bitter leaves with maple dressing

-----

Dessert from our trolley

-----

**Extra Course**

Selection of European cheese (+\$8pp)

*Replace your main course for -*

Gippsland porterhouse, bone marrow, snails and parsley butter (+15pp)

**Small shares**

Smoked trout, kipfler, crème fraîche, pickles \$24

Tuna, spring peas, pickled onion and wild garlic \$26

Burrata, broad beans, watercress and lemon \$20

Artichoke barigoule with carrots and radishes \$18

Steak tartare, cured egg, cornichons, capers and mustard \$24

**Larger shares**

Hand made potato gnocchi, zucchini and ricotta salata \$32

Grilled Swordfish, green beans, olives and salsa verde \$42

Roasted half chicken with jus \$44

Pan fried pork chop, cider, chard and onion \$46

Slow roasted lamb shoulder with spring vegetables \$45

Gippsland porterhouse, glazed shallots and Bordelaise \$76

**Accompaniments**

Duck fat potatoes \$12

Beetroot, yoghurt and pomegranate molasses dressing \$12

Salad of mixed leaves, maple dressing \$10

**Dessert and cheese**

Our desserts are served tableside from the trolley \$12

European cheese, served with lavosh and quince paste \$12

**Please note - our water**

We use Vestal water filtration system for our still and sparkling water. Sparkling water is charged at \$5 per person and is unlimited.

There is no charge for our filtered still water.

**Sunday Roast \$50**

Every Sunday at EPOCHA we offer a nostalgic Sunday roast with all the trimmings.

A progressive family style spread to share.

Check our website for this week's roast.

