

EPOCHA

Summer Menu

Rossini Caviar (10g with condiments)

Baerii \$140

Oscietra \$155

Oysters (shucked to order)

Point Douglas, South Australia \$5

Moulting Bay, Tasmania \$5

Snacks

Marinated olives \$9

Crudités, olive oil butter \$12

Potato crisp, mussel, burnt butter \$4

Crumpets with honeycomb \$4

Crispy pigs ears \$12

From the storehouse

Chicken liver pâté, crispy chicken skin \$15

Jamon, green tomato carpaccio \$24

Farmhouse terrine, cornichons \$16

Saucisson or cured venison, pork and fennel salami \$15

Selection of charcuterie \$38

Chef's Sharing Menu \$75

Matching wines from \$65

Marinated olives

Potato crisp, mussel, burnt butter

Crudités of vegetables

Tuna, garden peas, pickled onion and wild garlic

Jamon, green tomato carpaccio

Burrata, peppers, olive tapenade and watercress

Slow roasted lamb shoulder with seasonal vegetables

Duck fat potatoes

Salad of mixed leaves with maple dressing

Dessert from our trolley

Extra Course

Selection of European cheese (+\$8pp)

Replace your main course for -

Gippsland porterhouse, glazed shallots and Bordelaise (+ \$10pp)

Small shares

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

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

Burrata, peppers, olive tapenade and watercress \$22

Artichoke barigoule with carrots and radishes \$18

Steak tartare, egg yolk, cornichons, capers and mustard \$25

Larger shares

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

Char grilled Swordfish, green beans, olives and salsa verde \$42

Roasted half chicken with jus \$44

Pork chop, cider, chard and onion \$46

Slow roasted lamb shoulder with seasonal vegetables \$45

Gippsland porterhouse, glazed shallots and Bordelaise \$76

Accompaniments

Duck fat potatoes \$12

Beetroot, walnuts, pomegranate molasses and yoghurt \$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 Epoque 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.



EpoqueRestaurant



EpoqueCarlton



EpoqueCarlton