

# EPOCHA

## *Autumn Menu*

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

*Matching wines from \$65*

Mussel béarnaise  
Crudités with olive oil butter  
Heirloom tomatoes, stracciatella and mint

Tuna, basil and almond cream, pickled shallot, grapes

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Lamb backstrap, smoked eggplant puree and liquorice

**or**

Gippsland scotch fillet with sweetbreads and king oyster mushrooms  
*\$10 pp supplement (whole table)*

Duck fat potatoes  
Salad of mixed leaves with maple dressing

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Dessert Assiette

### ***Extra Course***

Selection of European cheese  
*\$8pp supplement*

***Oysters*** (shucked to order)  
Wagonga, New South Wales \$5  
Cloudy Bay, Tasmania \$5

### ***Snacks***

Marinated olives \$9  
Mussel béarnaise \$4  
Crumpets with honeycomb \$4  
Crispy pigs ears \$12

### ***From the storehouse***

Chicken liver pâté, crispy chicken skin and brioche \$16  
Pork terrine, cornichons \$16  
Saucisson, cured venison and pancetta \$15  
Selection of charcuterie \$38

### ***Melbourne Food and Wine Festival \$40***

Epocha is taking part in the MFWF  
Restaurant Express, two course lunch with a  
glass of Victorian wine.  
16th March - 25th March (excludes Sundays)

### ***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.

### ***Small shares***

Asparagus, brown butter mayonnaise, macadamia and herring roe \$22  
Beetroot, ricotta and hazelnuts with honey lime dressing \$18  
Heirloom tomatoes with stracciatella and mint \$24  
Tuna, basil and almond cream, pickled shallot and grapes \$26  
Classic steak tartare, crispy potato, cornichons, capers and mustard \$25

### ***Larger shares***

House made gnocchi, peas, zucchini ribbons and goats cheese \$32  
Snapper with sautéed spinach, parsnip and potato purée and pinenuts \$43  
Roasted half chicken with jus \$44  
Pan seared duck breast, duck tortellini, peas and baby leeks \$52  
Lamb backstrap, smoked eggplant puree and liquorice \$52

Grass fed Gippsland scotch fillet with  
sweetbreads and king oyster mushrooms \$76

### ***Accompaniments***

Duck fat potatoes \$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.



EpochaRestaurant



EpochaCarlton



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