

**"Our food is earnest, generous
old world and Euro provincial"**

Freshly shucked oysters \$4.5

Coffin Bay, SA

Wapengo, New South Wales

Snacks \$12

Piccalilli

Crispy pigs ears

White anchovies

Sardines escabeche

Marinated olives

From the storehouse \$15

Duck liver pâté

Farmhouse terrine

Wagyu Bresaola

Prosciutto

Saucisson

Selection of Charcuterie \$38

Roast Lunch on Sundays \$45

Every Sunday at we offer a

nostalgic Sunday roast with all

the trimmings.

A progressive family style

spread to share.

EPOCHA

Winter

Chef's Sharing Menu \$68

Matched wines from \$55

Black bread & butter

Marinated olives

Piccalilli

Farmhouse terrine

Sardines escabeche

Cassoulet, market fish and Jerusalem artichoke

Slow roast lamb shoulder with winter vegetables

Duck fat potatoes

Heirloom carrots, orange, toasted seeds

Assiette of desserts

Extra course

Selection of European cheeses (+ \$8pp)

Or substitute the main course with:

John Dee Striploin beef, bone marrow, parsley butter \$88

Small Shares \$21

Heirloom carrots, orange, seeds

Lamb carpaccio with quince and Stilton

Moules Marinières, Pernod, parsley, shallots

Roasted cauliflower, hazelnuts and golden raisins

Cured ocean trout, endive and citrus

Black pudding, caramelised apple and pickled onion

Pasta \$29

Spinach and ricotta tortellini, mushroom

and sage beurre noisette

Casarecce, cavalo nero, chilli and goats curd

Larger Shares \$42

Cassoulet, market fish and Jerusalem artichoke

Roast free range chicken with brown butter jus

Slow roast lamb shoulder with winter vegetables

Beef \$72

John Dee 300g Striploin, marble+3

bone marrow, snails and parsley butter

Accompaniments \$12

Duck fat potatoes

Brussels sprouts, crème fraîche

seeded mustard

Radicchio and maple dressing

Cheese and dessert from our trolley \$12

 EpochaRestaurant

 EpochaCarlton

 EpochaCarlton

"Everyone deserves to be looked after"