

EPULA

Spanish Olives.....	9
Epula Pickles.....	9
Grain's Sourdough, House Salt & Vinegar Butter	6pp

MENU

Cannoli, Jamón Mousse, Mandarin Gel, Pistachio.....	8
Manchego Croqueta, Pear Aioli.....	8
Duck Liver Paté, Cornichons, Toasted Brioche.....	22
Jamón Serrano (80g).....	22
Burrata, Coponata, Black Garlic.....	26
Bonito Crudo, Finger Lime, Puffed Wild Rice	30
Sugarloaf Cabbage, Abodo Butter.....	22
Beetroot Tarte Tatin, Whipped Goat's Cheese	28
Orecchiette, Roasted Roma Tomatoes, Fennel, Ricotta Salata.....	32
'Vincisgrassi', Mushroom, Truffle, Prosciutto Lasagna	42
Grilled Snapper (300grm), Saffron Velouté, Salmon Caviar	52
Roast Chicken Breast, Chicken & Porcini Press, Sauce Robert, Mustard ...	46
Bavette à l'échalotte Steak, grass-fed mb5 (250gr med)	56

SIDES

Pommes Frites.....	15
Iceberg Ensalada, Eshallots.....	16

DESSERTS

Chocolate & Dulce de Leche Tart.....	22
Affogato, Espresso, Ice Cream, Frangelico.....	20

CHEESE

Cheese of the Day, Served with Crackers, Onion Jam, Sourdough.....	14
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PRIX-FIXE 55PP

LUNCH 12PM | DINNER 5-5.30PM

Cannoli or Croqueta | Main Course | Frites

PRIX-FIXE 82PP

TO SHARE 3PP+

Spanish Olives | Croqueta | Jamón Serrano | Burrata Coponata
Bonito Crudo | Sugarloaf Cabbage | Truffled Lasagna | Dessert

ADD BAVETTE STEAK 17PP

CARD SURCHARGE
1.7% APPLIES EFTPOS
2% AMEX



HAPPY HOURS
3.30PM - 6PM

GPO BUILDING

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES, OR SPECIAL DIETARY NEEDS. TABLES OF 7PPL +, SET MENU + 10% SERVICE FEE APPLIES TO TOTAL BILL