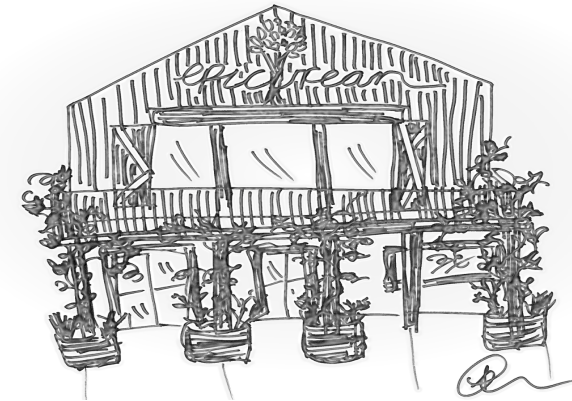




<i>start</i>	Garlic & rosemary pizza / mozzarella Green Sicilian olives	23 10
<i>smaller plates</i>	Arancini / artichoke mayonnaise [4 pieces] Roast beetroot salad / goats curd / fennel / pistachio Mixed salumi / cornichons Salt and pepper squid / lemon / aioli	20 24 27 28
<i>pizza</i>	Margherita - Tomato / mozzarella / basil Pumpkin - Mozzarella / pesto / crisp kale / parmesan Mushroom - Smoked mozzarella / parsley / onion Confit chicken – Mozzarella / roast peppers / chives Pulled lamb – Mozzarella / roast zucchini / radicchio / parsley / mosto cotto Chili salami - Tomato / mozzarella / olives / friarielli Roast prawn – Mozzarella / garlic / fresh chili / lemon	23 28 30 30 33 33 38
	Pizza additions: prosciutto 8 / buffalo mozzarella 8 / olives 4 / anchovies 4	
<i>larger plates</i>	Rocket / pear / parmesan / walnuts / prosciutto / balsamic dressing Potato & ricotta gnocchi / tomato sauce / heirloom tomatoes / basil Saffron & prawn risotto / parmesan / lemon oil / angel hair chili Squid ink linguine / scallops / chilli / prawns / white wine / olive oil Mushroom ravioli / chicken / pesto Pea & spinach risotto / parmesan / lemon oil Chorizo risotto / prosciutto romesco / parmesan Spinach fettucine / crab / tomato sauce Pumpkin gnocchi / mushrooms ragou / beef brisket Pan fried barramundi / prawns / Jerusalem artichoke velouté	29 37 36 48 39 33 38 42 44 49
<i>sides</i>	Steamed zucchini / goats curd / salsa verde / sunflower seeds Crushed crisp potatoes & Brussels sprouts / paprika / artichoke mayonnaise Shoestring fries / tomato sauce Cauliflower / chickpeas / kale / seeds / coconut yoghurt	16 16 13 16
<i>dolci</i>	Sticky date pudding / caramel sauce / vanilla ice cream Vanilla and lemon panna cotta / strawberries Dark chocolate fondant / white choc ice cream Affogato	21 19 19 20 / 14

plant based

Roast beetroot salad / coconut yoghurt / fennel / pistachio	24
Pizza - Tomato / soy mozzarella / basil	23
Pizza – Pumpkin / tomato / soy mozzarella / salsa verde / crisp kale	28
Pizza – Mushroom / soy mozzarella / parsley / onion	30
Rocket / shaved pear / balsamic dressing / walnuts	29
Spinach & potato gnocchi / tomato sauce / heirloom tomatoes / basil	37
Pea & spinach risotto / coconut yoghurt / lemon oil	33
Mixed berries / coconut gelato / mint / nut & seed crumble	20



We're proud to be sourcing from our local producers and friends, building fresh, home grown and seasonal produce into our menus.

The Epicurean Group proudly manages multiple venues across the Mornington Peninsula and Macedon Ranges. For more information on our unique regional venues contact our Events Team at events@theepicurean.com.au

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www.theepicureangroup.com.au

The Epicurean Group will endeavour to accommodate food allergies, however we cannot guarantee allergy-free meals due to the potential of cross contamination in the working environment and supplied ingredients. 1.5% credit card surcharges applies.
No split bills.

**Please note: a 10% surcharge applies on Saturday & Sunday
20% applies on public holidays**

cocktails

Aperol Spritz Aperol, Prosecco, soda, orange garnish	20
Spiced Rum Mojito Crisp blend of spice rum with mint, lime and ginger ale	26
Espresso Martini Heart starting mix of espresso, Frangelico, Baileys, vodka	26
Amaretto Sour Disaronno Amaretto, Johnny Walker, lemon, whites	25
Lemon Drop Rocky Jones vodka, triple sec, lemon	22
Tommy's Margarita El Jimador tequila, triple sec, lime	27
The Epicurean Fusion of Chambord, vodka, pineapple juice and lime	25
Boulevardier Nikka Coffey Grain Whisky, Campari, Pinot vermouth	24
Negroni Tanqueray, Campari, Pinot vermouth and orange peel	27
Cosmopolitan Rocky Jones vodka, Triple sec, lime, cranberry	25
Old Fashioned Bulleit rye, bitters, orange	24

tap beer

	Pot Schooner
Specialty Beer of the week	9 13
Jetty Road Pale Ale	9 13
Tar Barrel Lager	9 13
Tar Barrel Corner Pale Ale	9 13
Brick Lane Draft	9 13

australian beer

Jetty Road Refreshing Mid Strength	12
Balter XPA	13
Gage Roads, Pipe Dreams Coastal Lager	13
Tar Barrel Pale Ale	14
Hargreaves Hill Hoppy Pale Ale	14
Hargreaves Hill Indian Pale Ale	14
Hargreaves Hill Extra Special Bitter	14
Tar Barrel Porter	15
Stone & Wood Pacific Ale	15
Two Bays Brewing Co. GFB Draught GF	14
Crown Lager	11
Cascade Premium Light	11
Parc Pilsner Non alcoholic	9

international beer

Asahi Japan	11
Peroni Italy	14
Messina Italy	14
Menebrea Italy	15
Heineken Zero Italy	8

not beer

Mr Little Apple Cider	17
Mr Little Pear Cider	17

mocktails

Lyre's White cane & cola	14
Lyre's Aperitif Rosso – blood orange, vanilla, tonic	14
Lyre's Italian Spritz	14

non alcoholic wine

Prosecco 200ml	14
Sparkling Moscato 200ml	14

kombucha

Silk Road	10
Ginger, lemon myrtle, cinnamon and clove	
French Kiss	10
Hibiscus, lavender, chamomile and vanilla	

juice

Noah's Juices	8.5
Valencia Orange / Crushed Apple	
Apple, guava, blackcurrant (Red)	
Apple, peach, kiwi fruit (Green)	

soft drink

Etch zero sugar botanical sparkling	8
Fingerlime, lemon myrtle / Davidson plum & strawberry	
Coca Cola / Coke No Sugar / Sprite	7.5
Raspberry Lemonade / Dry Ginger	7.5
Purezza	5

coffee

Espresso / Long black	5.5
Latte, Cappuccino, Macchiato	6.5
Alternative milk	+1
Tea:	5.5
English Breakfast, Earl Grey	
Green, Lemongrass and Ginger	

sparkling

Bandini Prosecco	15
Alexander Hill NV Brut	15

whites by the glass

Single vineyard Chardonnay	16
Allandale Chardonnay	17
The Station, Pinot Gris	15
Foxeys Hangout, Pinot Gris	18
Paringa Estate, Estate Riesling	16

more by the glass

Hesketh Moscato	14
Vent de Mer, France	15

reds by the glass

Jack & Jill, Pinot Noir	16
Foxeys Hangout 'Red Fox' Pinot Noir	18
One of a Kind organic Sangiovese	17
Bonacchi Riserva Chianti (2017)	17
The Station, Shiraz	16
Paringa Estate Peninsula, Shiraz	18
Yabby Lake, Syrah	20

Note: Wines are subject to change and vintage availability

epicurean events

Epic times await at The Epicurean Group. If you want to stop in, stay a little, enjoy a lengthy lunch or spend the day with us across our unique regional venues let our Events Team look after you!

Events@theepicurean.com.au | 03 5989 4000