

EPOCHE

LUNCH MENU 11AM-5PM

SHARING

VOCO™ SIGNATURE FRIES \$10.00

PLAIN OR VOCO™ KP SIGNATURE ROSE, ROSEMARY & CHILLI SALT

HUNTER VALLEY OLIVES \$12.00

GARLIC BREAD

BINNORIE CHEESE BOARD

TRIPLE CREAM BRIE | DUETTO | CHEDDAR | ROSEMARY, CHILLI & GARLIC LABNA | QUINCE PASTE | LAVOSH | NUTS

FOR TWO \$25

FOR FOUR \$39

KIRKTON PARK CHARCUTERIE PLATTER \$29.00

LOCALLY SOURCED COLD CUTS | BINNORIE CHEDDAR | WOOD FIRED SEASONAL VEGETABLES

WOOD FIRED PIZZA

CHEESY GARLIC \$20.00

SLOW ROASTED GARLIC PUREE | MURRAY RIVER SEA SALT | OLIVE OIL

ITALIAN \$22.00

SEMI-DRIED TOMATO | ESTATE BASIL PESTO

TANDOORI CHICKEN \$24.00

TANDOORI MARINATED CHICKEN | SPANISH ONION | CAPSICUM | FRESH MINT YOGHURT

MEAT LOVER \$24.00

CHICKEN | PORK | PEPPERONI | ONION

A LITTLE BIGGER

VOCO™ BEEF BURGER \$22.00

BEEF PATTY | AGED CHEDDAR | PICKLES | TOMATO | CHUTNEY | MUSTARD | CHIPS OR SALAD

PUMPKIN AND BEETROOT BOWL \$22.00

PEARL COUSCOUS | CRISPY CHICKPEAS | WOOD FIRED

ROASTED BEETROOT

WITH CHICKEN \$5

WITH SMOKED SALMON \$5

SOMETHING SWEET

KIRKTON PARK LEMON CHEESECAKE \$18.00

COCONUT ICE CREAM | CHOCOLATE CRUMBS | FRESH BERRIES

COFFEE STONE \$18.00

CHOCOLATE CAKE | HAZELNUT | COFFEE | MASCARPONE MOUSSE

CHOCOLATE RASPBERRY COCONUT PEBBLE \$18.00

CRUNCHY OAT BASE | RASPBERRY JELLY | DARK CHOCOLATE | COCONUT MOUSSE

AVAILABLE 5:30-9:30PM

SHARING

ARTISAN BREAD \$12.00

VOCO™ SIGNATURE SALT | HOMEMADE TRUFFLE BUTTER
| HUNTER VALLEY EXTRA VIRGIN GARLIC OLIVE OIL

VOCO™ SIGNATURE FRIES \$10.00

PLAIN OR VOCO™ KP SIGNATURE ROSE, ROSEMARY &
CHILLI SALT

MUSHROOM & CHEESE ARANCINI \$15.00

HUNTER VALLEY CHEESE ARANCINI | HERB AIOLI
| GARDEN SALAD

HUNTER VALLEY OLIVES \$12.00

GARLIC BREAD

BINNORIE CHEESE BOARD

TRIPLE CREAM BRIE | DUETTO | CHEDDAR |
ROSEMARY, CHILLI & GARLIC LABNA | QUINCE PASTE
| LAVOSH | NUTS

FOR TWO \$25

FOR FOUR \$39

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| WOOD FIRED SEASONAL VEGETABLES

WOOD FIRED PIZZA

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TANDOORI CHICKEN \$24.00

TANDOORI MARINATED CHICKEN | SPANISH ONION
| CAPSICUM | FRESH MINT YOGHURT

MEAT LOVER \$24.00

CHICKEN | PORK | PEPPERONI | ONION

BIGGER PLATES

VOCO™ BEEF BURGER \$22.00

BEEF PATTY | AGED CHEDDAR | PICKLES | TOMATO | CHUTNEY
| MUSTARD | CHIPS OR SALAD

PUMPKIN AND BEETROOT BOWL \$22.00

PEARL COUSCOUS | CRISPY CHICKPEAS | WOOD FIRED
ROASTED BEETROOT

WITH CHICKEN \$5

WITH SMOKED SALMON \$5

FENNEL GLAZED PORK BELLY RIBS \$39.00

WILTED KALE | CARROT & FENNEL CREAM | ASPARAGUS

"TAJIMA" GRAIN FED WAGYU RUMP 220G MB+6 \$44.00

PURPLE KIPFLER | PARSNIP MASH | BABY SPINACH

| GLAZED SHALLOTS | THYME JUS

LEMON CRUSTED BARRAMUNDI \$39.00

PRAWN & POTATO HASH | ASPARAGUS | BLUSHED TOMATO
| CRISPY CAPERS | CHAMPAGNE BEURRE BLANC

SOUS VIDE CHICKEN BREAST \$39.00

FREE RANGE CHICKEN | CONFIT DUCK FAT POTATO
| GREEN BEANS | BABY CARROTS | PORT WINE JUS

SOMETHING SWEET

KIRKTON PARK LEMON CHEESECAKE \$18.00

COCONUT ICE CREAM | CHOCOLATE CRUMBS
| FRESH BERRIES

COFFEE STONE \$18.00

CHOCOLATE CAKE | HAZELNUT | COFFEE
| MASCARPONE MOUSSE

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