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THE EPSOM



EST
MORDIALLOC
VIC

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*Enjoy full table service,
just sit back and we'll come to you*



**WOULD YOU BE KIND ENOUGH TO
LEAVE US A GOOGLE REVIEW?**

*It only takes a few minutes! Just scan the
QR code and leave us some feedback.*

Thank You



DIETRIES

*(v) vegetarian, (av) available vegetarian, (vg) vegan,
(avg) available vegan, (gf) gluten free, (agf) available gluten free,
(df) dairy free, (n) nuts.*

PLEASE NOTE

*We make every effort to ensure these meals are gluten free,
but our busy kitchen cannot guarantee they are allergen free.*

PUBLIC HOLIDAY SURCHARGE

15% Surcharge applies to all items on public holidays.

FOOD ALLERGIES

*Please be aware catering for special requirements is taken with
care. It must also be noted that within the premises we may handle
nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy,
lupin and dairy products. Customers' requests will be catered for
to the best of our ability, but the decision to consume a meal is the
responsibility of the diner.*

STARTERS

WARM OLIVES & DIPS PLATE (v) / 20.0

*mixed olives w turkish bread, hummus,
beetroot dip, eggplant dip*



GARLIC BREAD (v)

*2pcs/5.0 | 4pcs/9.0
with cheese 2pcs/6.0 | 4pcs/10.0*

BRUSCHETTA / 15.0 (v, avg)

traditional style bruschetta w balsamic glaze

PRAWN & CHORIZO SKEWERS **SIGNATURE DISH**

*(4pcs) / 18.0 (agf, df)
w chimmichurri*

LEMON PEPPER CALAMARI / 17.0 (agf, df)

w aioli

PORK BELLY BITES / 18.0 (agf, df)

w nahm jim

GINGER & PRAWN DUMPLINGS (6pcs) / 16.0

w sate chilli oil

EPSOM SHARE PLATTER / 37.0 (df)

*2 prawn & chorizo skewers, lemon pepper calamari,
hummus & foccacia bread*

MAINS

CHICKEN SCHNITZEL / 29.0

w gravy, lemon wedge, chips & salad

CHICKEN PARMA / 31.0

*napoli, ham, cheese w chips & salad,
add gravy, mushroom or pepper sauce \$2*

PORK & PRAWN NASI GORENG / 29.0 (df)

*w pork belly, prawns, rice, fried egg, vegetables,
crispy shallots & prawn crackers*

CHICKEN SCALLOPINI / 34.0 (agf)

*creamy mushroom sauce
w potato mash & broccolini*

SALMON FILLET / 35.0 (agf)

*grilled atlantic salmon w hollandaise,
sweet potato mash & broccolini*

BEER BATTERED BARRAMUNDI / 30.0 (df)

w chips, salad & tartare

LEMON PEPPER CALAMARI / 30.0 (agf, df)

w chips, salad & aioli

SEASONAL DISHES



BEEF RAGU / 34.0

slow cooked beef w pappardelle & parmesan

DUCK & MUSHROOM RISOTTO / 29.0 (agf)

*pulled duck, trio of mushrooms, rice, spinach, peas,
white wine cream sauce & parmesan*

CREAMY GARLIC PRAWNS / 35.0 (agf)

w rice & sauteed broccolini

LINGUINI PESCATORE / 35.0

*pan seared prawns, calamari, mussels & barramundi
in fresh chilli, garlic & olive oil*

BEEF & GUINNESS PIE / 30.0

w creamy mash, peas & gravy



BURGERS

ALL SERVED WITH YOUR CHOICE OF
SEASONED CHIPS OR POTATO GEMS

**SOUTHERN FRIED
CHICKEN BURGER / 27.0**

milk bun, smashed avo, chipotle mayo slaw, cheese

EPSOM BURGER / 29.0 SIGNATURE DISH

*beef patty, bacon, cheese, lettuce, tomato,
beetroot, onion rings & burger sauce*

**CHICKPEA & LENTIL
BURGER / 25.0** (vg, df)

lettuce, tomato, cheese, aioli

STEAK SANDWICH / 31.0 SIGNATURE DISH

*scotch fillet, bacon, tomato relish, smokey BBQ sauce,
lettuce, tomato & cheese on our garlic bread*



add a little extra

EXTRA BEEF PATTY / +6.0

EXTRA CHICKEN / +7.0

GRILL

300GM PORTERHOUSE / 43.0 (agf)

300GM SCOTCH FILLET / 49.0 (agf)

*all served w our signature butter,
seasoned chips & sauce of choice*

SURF & TURF / 48.0 (agf)

250gm rump served with garlic prawns & chips

sauce options

gravy (gf)

pepper sauce (gf)

red wine jus (gf)

mushroom sauce (gf)

bearnaise (gf)

add a little extra

lemon pepper calamari / +12.0 (agf)

creamy garlic prawns / +12.0

onion rings / +5.0

bacon / +3.0

house salad / +3.0



SIDES

SEASONED CHIPS / 10.0 (agf)

ONION RINGS / 11.0 (v)

SMALL CAESAR SALAD / 11.0

CHIPOTLE MAYO SLAW / 8.0 (v)

SWEET POTATO MASH / 8.0 (v)

SAUTEED VEGETABLES / 12.0 (vg)

SAUTEED BROCCOLINI w almond flakes / 12.0 (n, v, agf)

SMALL POTATO SALAD w bacon & sour cream / 12.0 (agf)

SALADS

TRADITIONAL CAESAR / 26.0

cos, parmesan, bacon, poached egg,
house caesar dressing & garlic bread croutons

LAMB SALAD / 32.0 (agf,n)

braised lamb, baby spinach, rocket,
roast pumpkin, pomegranate, feta &
pine nuts w greek yoghurt

WARM COUSCOUS SALAD / 28.0 (v,n)

halloumi, mediterranean cous cous, vegetables
w harissa, avocado, cashews & house dressing



add a little extra

BRAISED LAMB / +10.0

FETA / +3.0

CHICKEN / +7.0

LEMON PEPPER CALAMARI / +12.0

PORK BELLY / +12.0

SIDES

SEASONED CHIPS / 10.0 (agf)
w aioli

ONION RINGS / 11.0 (v)
w chiptole mayo

SMALL CAESAR SALAD / 11.0
*cos, parmesan, bacon, house caesar dressing,
garlic bread croutons*

CHIPOTLE MAYO SLAW / 8.0 (v)

SWEET POTATO MASH / 8.0 (v)

SAUTEED VEGETABLES / 12.0 (vg)
in garlic butter w fried shallots

SAUTEED BROCCOLINI / 12.0 (n, v, agf)
w almond flakes

SMALL POTATO SALAD / 12.0 (agf)
w bacon & sour cream



\$15.0
KIDS MEALS



**ALL KIDS MEALS COME
WITH AN ICE CREAM**

For kids 12 years & under

CHICKEN NUGGETS (df)
w choice of veg, chips or gems

CHEESEBURGER
*tomato sauce, & cheese w choice
of veg, chips or gems*

FRIED CHICKEN TENDERS
w choice of veg, chips or gems

BATTERED BARRAMUNDI (df)
w choice of veg, chips or gems

LINGUINI BOLOGNESE
w parmesan

SENIORS

Only available upon presentation
of valid seniors card

AVAILABLE 7 DAYS

1 Course 20.0 / 2 Course 25.0 / 3 Course 28.0

Starters

SOUP OF THE DAY

w bread roll

GARLIC BREAD (v)

add cheese +2.0

PRAWN SPRING ROLLS (4pcs)

w plum sauce

Mains

LEMON PEPPER CALAMARI (agf, df)

w chips, salad & aioli

FISH & CHIPS (df)

beer battered barramundi, chips, salad & tartare

ROAST OF THE DAY (gf)

see our specials for today's roast

CHICKEN STIRFRY (df)

*chicken, hokkien noodles, honey soy
& asian vegetables*

LINGUINI BOLOGNESE

traditional style bolognese w parmesan

SENIORS

Only available upon presentation
of valid seniors card

Premium mains

DUCK & MUSHROOM RISOTTO +3.0 (agf)
pulled duck, trio of mushrooms, rice, spinach, peas,
white wine cream sauce & parmesan

CREAMY GARLIC PRAWNS +5.0 (agf)
w rice & sauteed broccolini

SALMON +9.0 (agf)
grilled atlantic salmon w hollandaise,
creamy mashed potato & broccolini

LAMB SHANK +9.0 (agf)
slow braised shank & broccolini
on creamy mashed potato

CRISPY PORK BELLY SALAD +7.0 (agf)
w chilli caramel & asian slaw

200GM PORTERHOUSE +10.0 (agf)
cooked to your liking w gravy, creamy mashed
potato & seasonal vegetables



Desserts

APPLE CRUMBLE
w vanilla ice cream

STICKY DATE PUDDING
w cream

PAVLOVA (agf)
w berry coulis & cream

DESSERTS

*All desserts served w cream
Add ice cream to any cake / +1.0*

HOMEMADE STICKY DATE PUDDING / 12.0
w ice cream

APPLE & RASPBERRY CRUMBLE / 12.0

DOUBLE STACKED PAVLOVA / 12.0

NEW YORK CHEESECAKE / 12.0
baked New York style cheesecake on a biscuit base

BLACK FOREST / 12.0
*layered vanilla mousse & chocolate sponge, sour cherries,
chocolate curls & a sour cherry compote*

LEMON MERINGUE / 12.0
*baked lemon curd encased in a
French butter pastry shell w meringue*

SALTED CARAMEL / 12.0
*salted caramel & chocolate mousse on
a chocolate sponge base w caramel glitter glaze*

RASPBERRY HEART / 12.0
*raspberry & chocolate mousse on a chocolate sponge base,
topped w raspberry glaze*

FERRERO ROCHER / 12.0
*ferrero & chocolate mousse on a chocolate sponge base,
topped w ferrero glaze*

MUD CAKE / 12.0
*delicious mud cake layered w chocolate ganache,
topped w choc glaze*

FLOURLESS CHOCOLATE / 12.0
decadent flourless chocolate almond cake



COFFEE & CAKE / 14.0

please see staff for full range of cakes & brownies available

THE CAFÉ

After dinner drink



AFFOGATO / 7.0

espresso over icecream

**add Baileys, Kahlua, Frangelico, Jameson
or Butterscotch Schnapps / +8.0**

LIQUEUR COFFEE / 14.0

espresso w cream & your choice of Jameson,
Kahlua or Baileys

ST REMIO COFFEE / 5.0

espresso, cappucino

café latte

flat white

long black

short macchiato

long macchiato

hot chocolate

**full cream, skim, almond, soy, lactose free
& oat milk available**

ST REMIO TEA / 4.0

english breakfast

earl grey

peppermint

chamomile

green