

# THE EPSOM



EST  
MORDIALLOC  
VIC

*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 / 20.0

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



## GARLIC BREAD (v)

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

## BRUSCHETTA / 15.0 (v, avg)

*traditional style bruschetta w balsamic glaze*

## PRAWN & CHORIZO SKEWERS (gf) / 18.0

*w chimmichurri*

## LEMON PEPPER CALAMARI / 17.0 (agf)

*w aioli*

## PORK BELLY BITES / 18.0

*w nahm jim*

## GINGER & PRAWN DUMPLINGS / 16.0 (agf)

*w sate chilli oil*

## EPSOM SHARE PLATTER / 37.0

*prawn & chorizo skewers, lemon pepper calamari,  
hummus and turkish bread*

# MAINS

**CHICKEN SCHNITZEL / 28.9**

*w gravy, lemon wedge, chips & salad*

**CHICKEN PARMA / 29.9**

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

**PORK & PRAWN NASI GORENG / 27.9 (agf)**

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

**CHICKEN & MUSHROOM RISOTTO / 28.9 (gf,av)**

*breast fillet, trio of mushrooms, spinach, rice,  
white wine cream sauce & parmesan*

**LINGUINI PESCATORE / 34.0**

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

**CREAMY GARLIC PRAWNS / 35.0**

*w rice & sauteed greens*

**VEAL SCALLOPINI / 34.0**

*creamy mushroom sauce w potato mash  
& seasonal greens*

**SALMON FILLET / 35.0**

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

**BEER BATTERED BARRAMUNDI / 29.9**

*w chips, salad & tartare*

**LEMON PEPPER CALAMARI / 29.9**

*w chips, salad & aioli*

**BEEF & GUINNESS PIE / 28.0**

*w creamy mashed potato, 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**

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

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

*lettuce, tomato, cheese, aioli*

**STEAK SANDWICH / 29.0**

*scotch fillet, bacon, tomato relish, smokey BBQ sauce,  
lettuce, tomato, cheese*



*add a little extra*

**EXTRA BEEF PATTY / +6.0**

**EXTRA CHICKEN / +7.0**

# GRILL

**300GM PORTERHOUSE / 42.0 (agf)**

**300GM SCOTCH FILLET / 49.0 (agf)**

**400GM RIB EYE / 54.0 (agf)**

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

## *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

creamy garlic prawns / +12.0

onion rings / +5.0

bacon / +3.0



# SIDES

**SEASONED CHIPS / 10.0 (v)**

**ONION RINGS / 11.0 (v)**

**SMALL CAESAR SALAD / 11.0 (v)**

**ASIAN STYLE CUCUMBER SALAD / 12.0 (vg)**

**CHIPOTLE MAYO SLAW / 8.0**

**SWEET POTATO MASH / 8.0**

**SAUTEED VEGETABLES / 12.0 (vg)**

**GLAZED DUTCH CARROTS / 12.0 (vg)**

# SALADS

## EPSOM CAESAR / 32.0

12 hour pulled beef brisket on our homemade  
caesar salad w fried onions, bacon, garlic croutons  
& balsamic reduction drizzle

## LAMB SALAD / 32.0 (n)

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

## NOODLE SALAD / 26.0 (vg,n)

namh jim noodles, cabbage, red capsicum,  
corn, carrot, coriander, shallots,  
peanut dressing & peanut garnish



*add a little extra*

BRAISED LAMB / +10.0

FETA / +3.0

CHICKEN / +7.0

LEMON PEPPER CALAMARI / +12.0

12 HOUR BRISKET / +12.0

## CHEF'S DINNER FOR 2

see specials for todays dinner for two selection

# SIDES

## SEASONED CHIPS / 10.0 (v)

*w wasabi aioli*

## ONION RINGS / 11.0 (v)

*w chiptole mayo*

## SMALL CAESAR SALAD / 11.0 (v)

*cos, parmesan, bacon, house caesar dressing,  
garlic bread croutons*

## ASIAN STYLE CUCUMBER

### SALAD / 12.0 (vg)

*cucumber, rocket, red onion, fresh chillies, coriander,  
toasted sesame w a ginger & soy asian dressing*

## CHIPOTLE MAYO SLAW / 8.0

## SWEET POTATO MASH / 8.0

## SAUTEED VEGETABLES / 12.0 (vg)

*in garlic butter w fried shallots*

## GLAZED DUTCH CARROTS / 12.0 (vg)

*w hummus*





**\$15.0**  
**KIDS MEALS**



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

*For kids 12 years & under*

**CHICKEN NUGGETS**

*w choice of veg, chips or gems*

**CHEESEBURGER**

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

**CHICKEN TENDERS**

*w choice of veg, chips or gems*

**BATTERED FLATHEAD**

*w choice of veg, chips or gems*

**SPAGHETTI BOLOGNESE**

*w parmesan*

# SENIORS

**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**

*add cheese +2.0*

### **PRAWN SPRING ROLLS (4pcs)**

*w plum sauce*

## *Mains*

### **LEMON PEPPER CALAMARI (agf,df)**

*w chips, salad & aioli*

### **FISH & CHIPS (agf,df)**

*beer battered barramundi, chips, salad & tartare*

### **ROAST OF THE DAY (gf)**

*see our specials for today's roast*

### **CHICKEN STIRFRY**

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

### **LINGUINI BOLOGNESE**

*traditional style bolognese w parmesan*

### **MUSHROOM RISOTTO (v)**

*trio of mushrooms, spinach, rice, white wine  
cream sauce & parmesan / add chicken +5.0*

# SENIORS

## *Premium mains*

### **CREAMY GARLIC PRAWNS +5.0**

*w rice & sauteed greens*

### **SALMON +9.0 (gf)**

*grilled atlantic salmon w hollandaise,  
creamy mashed potato & broccolini*

### **LAMB SHANK +9.0 (gf)**

*slow braised shank & seasonal vegetables on  
creamy mashed potato*

### **CRISPY PORK BELLY SALAD +7.0**

*w chilli caramel & asian slaw*

### **200GM PORTERHOUSE +10.0**

*cooked to your liking w gravy, creamy mashed  
potato & seasonal vegetables*



## *Desserts*

### **APPLE CRUMBLE**

*w vanilla ice cream*

### **STICKY DATE PUDDING**

*w cream*

### **PAVLOVA (gf)**

*w berry coulis & cream*

# DESSERTS

*Something sweet*

## APPLE CRUMBLE / 9.0

*w icecream*

## STICKY DATE PUDDING / 9.0

*w icecream*

## DOUBLE STACKED PAVLOVA / 9.0

## NEW YORK CHEESECAKE / 9.0

*baked New York style cheesecake on a biscuit base*

## BLACK FOREST / 9.0

*layered vanilla mousse & chocolate sponge, sour cherries,  
chocolate curls & a sour cherry compote*

## RED VELVET / 9.0

*decadent red velvet cake w layers of  
cream cheese icing w a red glaze*

## LEMON MERINGUE / 9.0

*baked lemon curd encased in a  
French butter pastry shell w meringue*

## SALTED CARAMEL / 9.0

*salted caramel & chocolate mousse on a chocolate sponge  
base w caramel glitter glazee*



## COFFEE & CAKE / 12.0

*add ice cream to any cake / +1.0*

*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

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