

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 (gf)

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 chipotle 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, cappuccino

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