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

DIETARIES

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

SEAFOOD ORIGINS

(i) imported, (a) australian, (m) mixed

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)* **/ 23.0**
mixed olives w turkish bread, hummus,
beetroot dip, whipped feta w pistachio

GARLIC BREAD *(v)*
2pcs/5.5 I 4pcs/10.0
with cheese 2pcs/6.5 I 4pcs/12.0

BRUSCHETTA / 16.0 *(v, avg)*
traditional style bruschetta w balsamic glaze

PRAWN & CHORIZO SKEWERS SIGNATURE DISH
(4pcs) **/ 23.0** *(agf, df, i)*
w chimmichurri

LEMON PEPPER CALAMARI / 18.0 *(agf, df, i)*
w aioli

PORK BELLY BITES / 20.0 *(agf, df)*
w nahm jim

GINGER & PRAWN DUMPLINGS *(6pcs)* *(i)* **/ 20.0**
w sate chilli oil

EPSOM SHARE PLATTER / 41.0 *(df, i)*
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 / 32.0 *(df, i)*
w pork belly, prawns, rice, fried egg, vegetables,
crispy shallots & prawn crackers

CHICKEN SCALLOPINI / 35.0 *(agf)*
creamy mushroom sauce
w potato mash & broccolini

SALMON FILLET / 36.0 *(agf, i)*
grilled atlantic salmon w hollandaise,
sweet potato mash & broccolini

BEER BATTERED FLATHEAD / 31.0 *(df, i)*
w chips, salad & tartare

BEEF & GUINNESS PIE / 31.5
w creamy mash, peas & gravy

LEMON PEPPER CALAMARI / 32.0 *(agf, df, i)*
w chips, salad & aioli

ROAST OF THE DAY / 30.0
see our specials for today's roast

SEASONAL DISHES

TOASTED FOCACCIA / 16.0 *(v, n)*
w feta & honey dip, sea salt, olive oil & rocket

DUCK LEG / 38.0
confit duck leg served w pan seared asparagus, capsicum, pearl cous cous & peas finished w rocket & red wine jus

CHICKEN RISOTTO / 31.0 *(agf)*
creamy white wine risotto w chicken, broad beans & asparagus, topped w parmesan

PRAWN LINGUINE / 33.0 *(i)*
pan-seared prawns tossed through linguine w cherry tomatoes, zucchini, rocket & baby spinach in a fragrant garlic, chilli & white wine herb butter

LINGUINI PESCATORE / 36.0 *(i)*
pan seared prawns, calamari, mussels & flathead in fresh chilli, garlic & olive oil

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 / 26.0 *(vg, df)*
lettuce, tomato, cheese, aioli

STEAK SANDWICH / 32.0 SIGNATURE DISH
scotch fillet, bacon, tomato relish, smokey BBQ sauce, lettuce, tomato & cheese on our garlic bread

add a little extra

EXTRA BEEF PATTY / +7.0
EXTRA CHICKEN / +7.0

GRILL

300GM PORTERHOUSE / 46.0 *(agf)*

300GM SCOTCH FILLET / 55.0 *(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 (agf, i)
creamy garlic prawns / +12.0 (i)
onion rings / +6.5
bacon / +3.0
house salad / +3.5

SIDES

SEASONED CHIPS / 12.0 *(agf)*
ONION RINGS / 12.0 *(v)*
SMALL CAESAR SALAD / 11.5
CHIPOTLE MAYO SLAW / 8.5 *(v)*
SWEET POTATO MASH / 8.5 *(v)*
SAUTEED VEGETABLES / 12.5 *(vg)*
SAUTEED BROCCOLINI *w almond flakes* **/ 14.0** *(n, v, agf)*
GLAZED BABY CARROTS / *honey & dijon glazed carrots, hummus, pomegranate & feta* **/ 13.0** *(v, agf)*

SALADS

TRADITIONAL CAESAR / 27.0
cos, parmesan, bacon, poached egg,
house caesar dressing & garlic bread croutons

LAMB SALAD / 33.5 *(agf, n)*
braised lamb, baby spinach, rocket,
roast pumpkin, pomegranate, feta &
pine nuts w greek yoghurt

WARM COUSCOUS SALAD / 30.0 *(v, n)*
halloumi, mediterranean cous cous, vegetables
w harissa, avocado, cashews & house dressing

add a little extra

BRAISED LAMB / +10.0

FETA / +3.5

CHICKEN / +7.0

LEMON PEPPER CALAMARI (i) **/ +12.0**

PORK BELLY / +12.0

SIDES

SEASONED CHIPS / 12.0 *(agf)*
w aioli

ONION RINGS / 12.0 *(v)*
w chiptole mayo

SMALL CAESAR SALAD / 11.5
cos, parmesan, bacon, house caesar dressing, garlic bread croutons

CHIPOTLE MAYO SLAW / 8.5 *(v)*

SWEET POTATO MASH / 8.5 *(v)*

SAUTEED VEGETABLES / 12.5 *(vg)*
in garlic butter w fried shallots

SAUTEED BROCCOLINI / 14.0 *(n, v, agf)*
w almond flakes

GLAZED BABY CARROTS / 13.0 *(v, agf)*
honey & dijon glazed carrots, hummus, pomegranate & feta

$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 FLATHEAD (*df, i*)
w choice of veg, chips or gems

LINGUINI BOLOGNESE
w parmesan

SENIORS

Only valid upon presentation of valid seniors card

AVAILABLE 7 DAYS

Starters

Available with purchase of main meal

SOUP OF THE DAY / 5.0
w bread roll

GARLIC BREAD / 5.0 *(v)*
add cheese +2.0

PRAWN SPRING ROLLS *(4pcs)* **/ 7.0** *(i)*
w plum sauce

Mains

LEMON PEPPER CALAMARI / 20.0 *(agf, df, i)*
w chips, salad & aioli

FISH & CHIPS / 21.0 *(df, i)*
beer battered flathead, chips, salad & tartare

ROAST OF THE DAY / 20.0 *(agf)*
see our specials for today's roast

CHICKEN STIRFRY / 21.0 *(df)*
chicken, hokkien noodles, honey soy & asian vegetables

LINGUINI BOLOGNESE / 19.0
traditional style bolognese w parmesan

SENIORS

Only available upon presentation of valid seniors card

Premium mains

CHICKEN RISOTTO / 25.0 *(agf)*
chicken, broad bean, asparagus, rice, white wine cream sauce & parmesan

PRAWN LINGUINE / 25.0 *(i)*
pan-seared prawns, cherry tomato, zucchini, rocket & spinach in a chilli, garlic & white wine herb butter

SALMON / 29.0 *(agf, i)*
grilled atlantic salmon w hollandaise, creamy mashed potato & broccolini

DUCK LEG / 29.0 *(agf)*
confit duck leg, asparagus, green peas on creamy mash potato w red wine jus

CRISPY PORK BELLY SALAD / 27.0 *(agf)*
w chilli caramel & asian slaw

200GM PORTERHOUSE / 30.0 *(agf)*
cooked to your liking w gravy, chips & salad

Desserts

Available with purchase of main meal

APPLE CRUMBLE / 5.0
w vanilla ice cream

STICKY DATE PUDDING / 6.0
w cream

PAVLOVA / 6.0 *(agf)*
w berry coulis & cream

DESSERTS

All desserts served w cream
Add ice cream to any cake / +1.5

HOMEMADE STICKY DATE PUDDING / 12.0
w ice cream

APPLE & RASPBERRY CRUMBLE / 14.0

DOUBLE STACKED PAVLOVA / 12.0

NEW YORK CHEESECAKE / 14.0
baked New York style cheesecake on a biscuit base

BLACK FOREST / 14.0
layered vanilla mousse & chocolate sponge, sour cherries, chocolate curls & a sour cherry compote

LEMON MERINGUE / 14.0
baked lemon curd encased in a French butter pastry shell w meringue

SALTED CARAMEL / 14.0
salted caramel & chocolate mousse on a chocolate sponge base w caramel glitter glaze

RASPBERRY HEART / 14.0
raspberry & chocolate mousse on a chocolate sponge base, topped w raspberry glaze

FERRERO ROCHER / 14.0
ferrero & chocolate mousse on a chocolate sponge base, topped w ferrero glaze

MUD CAKE / 14.0
delicious mud cake layered w chocolate ganache, topped w choc glaze

FLOURLESS CHOCOLATE / 14.0
decadent flourless chocolate almond cake

COFFEE & CAKE / 16.0

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