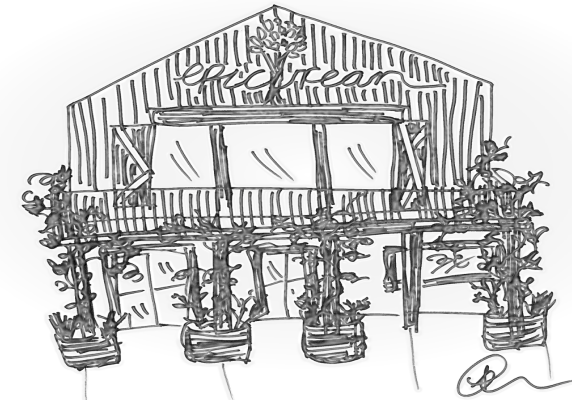




<i>start</i>	Garlic & rosemary pizza / mozzarella Green Sicilian olives	23 10
<i>smaller plates</i>	Arancini / artichoke mayonnaise [4 pieces] Roast beetroot salad / goats curd / fennel / pistachio Mixed salumi / cornichons Salt and pepper squid / lemon / aioli Rocket / pear / parmesan / walnuts / prosciutto / balsamic dressing	20 24 27 28 19
<i>pizza</i>	Margherita - Tomato / mozzarella / basil Pumpkin - Mozzarella / pesto / crisp kale / parmesan Mushroom - Smoked mozzarella / parsley / onion Confit chicken – Mozzarella / roast peppers / chives / Pulled lamb – Mozzarella / roast zucchini / radicchio / parsley / mosto cotto Chilli Salami - Tomato / mozzarella / friarielli Roast prawn – Mozzarella / garlic / fresh chili / lemon	23 28 30 30 33 33 38
	Pizza additions: prosciutto 8 / buffalo mozzarella 8 / olives 4 / anchovies 4	
	<i>hand crafted pasta by quattro kitchen</i>	
<i>pasta</i>	Penne / tomato sauce / heirloom tomatoes / basil Squid ink spaghetti / scallops / prawns / chili / white wine / olive oil Spinach Fettucine / crab / tomato sauce Potato gnocchi / beef & mushroom ragout Pappardelle / pork belly ragout / spinach / green Sicilian olives	37 48 42 44 40
<i>larger plates</i>	Pea & spinach risotto / parmesan / lemon oil Saffron & prawn risotto / parmesan / lemon oil / angel hair chili Chorizo risotto / prosciutto romesco / parmesan Fish of the day / salsa verde / grilled lemon / Mary's leaves Braised lamb shank / sausage / jus Roast boneless chicken / pepperonata sauce / fennel salami	33 39 38 49 44 41
<i>sides</i>	Steamed zucchini / goats curd / salsa verde / sunflower seeds Crushed crisp potatoes & Brussels sprouts / paprika / artichoke mayonnaise Cauliflower / chickpeas / kale / seeds / coconut yoghurt Shoestring fries / tomato sauce	16 16 16 14

<i>plant based</i>	Roast beetroot salad / coconut yoghurt / fennel / pistachio Rocket / shaved pear / balsamic dressing / walnuts	22 17
	Pizza - Tomato / soy mozzarella / basil Pizza – Pumpkin / soy mozzarella / salsa verde / crisp kale Pizza – Mushroom / soy mozzarella / parsley / onion	23 28 30
	Spinach & potato gnocchi / tomato sauce / heirloom tomatoes / basil Pea & spinach risotto / coconut yoghurt / lemon oil	37 33
	Mixed berries / coconut gelato / mint / nut & seed crumble	17

shed



A fresh incarnation of Red Hill's historic Coolstore & Packing Shed est. 1921, we're proud to celebrate a long history of fresh, local & seasonal produce.

The Epicurean Group manages multiple venues across the Mornington Peninsula including Mantons Creek Estate and Victoria's oldest Homestead, Emu Bottom est. 1836 and located at the foot of the Macedon Ranges.

For more information on our unique regional venues visit
www.theepicureangroup.com.au
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The Epicurean Group will endeavour to accommodate food allergies, however we cannot guarantee allergy-free meals due to the potential of cross contamination in the working environment and supplied ingredients. 1.5% credit card surcharges applies.
 No split bills.

**Please note: a 10% surcharge applies on Saturday & Sunday
 20% applies on public holidays**

cocktails

Aperol Spritz Aperol, Prosecco, soda, orange garnish	20
Spiced Rum Mojito Crisp blend of spice rum with mint, lime and ginger ale	26
Espresso Martini Heart starting mix of espresso, Frangelico, Baileys, vodka	26
Amaretto Sour Disaronno Amaretto, Johnny Walker, lemon, whites	25
Lemon Drop Rocky Jones vodka, triple sec, lemon	22
Tommy's Margarita El Jimador tequila, triple sec, lime	27
The Epicurean Fusion of Chambord, vodka, pineapple juice and lime	25
Boulevardier Nikka Coffey Grain Whisky, Campari, Pinot vermouth	24
Negroni Tanqueray, Campari, Pinot vermouth and orange peel	27
Cosmopolitan Rocky Jones vodka, Triple sec, lime, cranberry	25
Old Fashioned Bulleit rye, bitters, orange	24

tap beer

	Pot Schooner
Jetty Road Pale Ale	9 13
Tar Barrel Lager	9 13
Tar Barrel Corner Pale Ale	9 13
Brick Lane Draft	9 13

australian beer

Jetty Road Refreshing Mid Strength	12
Balter XPA	13
Gage Roads, Pipe Dreams Coastal Lager	13
Tar Barrel Pale Ale	14
Devilbend Dark Ale	14
Tar Barrel Porter	15
Stone & Wood Pacific Ale	15
Two Bays Brewing Co. GFB Draught GF	14
Crown Lager	11
Cascade Premium Light	11
Parc Pilsner Non alcoholic	9

international beer

Asahi Japan	11
Peroni Italy	14
Messina Italy	14
Menebrea Italy	15
Heineken Zero Italy	8

not beer

Mr Little Apple Cider	17
Mr Little Pear Cider	17

mocktails

Lyre's white cane & cola	14
Lyre's Aperitif Rosso – blood orange, vanilla, tonic	14
Lyre's Italian Spritz	14

non alcoholic wine

Prosecco 200ml	14
Sparkling Moscato 200ml	14

kombucha

Silk Road	10
Ginger, lemon myrtle, cinnamon and clove	
French Kiss	10
Hibiscus, lavender, chamomile and vanilla	

juice

Noah's Juices	8.5
Valencia Orange / Crushed Apple	
Apple, guava, blackcurrant (Red)	
Apple, peach, kiwi fruit (Green)	

soft drink

Etch Botanical Soda ingerlime, lemon myrtle	8
Etch Botanical Soda Davidson plum & strawberry	8
Etch Botanical Soda Quandong orange	8

Coca Cola / Coke No Sugar / Sprite	7.5
Raspberry Lemonade / Dry Ginger	7.5
Purezza	5

coffee

Espresso / Long black	5.5
Latte, Cappuccino, Macchiato	6.5
Alternative milk	+1
Tea:	5.5
English Breakfast, Earl Grey	
Green, Lemongrass and Ginger	

sparkling

Bandini Prosecco	15
Alexander Hill NV Brut	15

whites by the glass

Single vineyard Chardonnay	16
Allandale Chardonnay	17
The Station, Pinot Gris	15
Foxeys Hangout, Pinot Gris	18
Paringa Estate, Estate Riesling	16

more by the glass

Hesketh Moscato	14
Vent de Mer, France	15

reds by the glass

Cloud St Pinot Noir	15
Foxeys Hangout 'Red Fox' Pinot Noir	18
Bonacchi Riserva Chianti (2017)	17
The Station, Shiraz	16
Mossellini Shiraz	18

Note: Wines are subject to change and vintage availability

weddings & events

Epic times await at The Epicurean Group across our unique regional venues and multiple event spaces designed to suit any occasion!

Visit our website to learn more and to our wedding & event packages
www.theepicureangroup.com.au

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