



E.P. & L.P.

RESTAURANT & ROOFTOP

WELCOME TO THE E.P. DINING ROOM

A celebration of American produce, with a focus on this beautiful state of California. We work closely with a range of farmers and providores to bring you the best of the seasons harvest.

TO BEGIN

Bub & Grandma's Bakery Sourdough Served With Californian Cultured Butter & Alto Extra Virgin Olive Oil	\$8
Anchovy Toast (2) Egg Butter, Anchovy, Chives & Toasted Sourdough	\$12
Oysters Daily Selection. Shucked Fresh. Cucumber Mignonette (GF)	
— 1/2 Dozen	\$20
— 1 Dozen	\$36

STARTERS

Dry Aged Baja Tuna Crudo Pickled Melon, Kumquat Dressing, Salmon Caviar & Fried Shallots (GF)	\$30
Skull Island Tiger Prawns (3) Wood Grilled with Fragrant Chili Garlic Dressing & Sorrel	\$27
Buffalo Milk Burrata Eggplant Relish, Olives, Marcona Almonds & Herb Salad (GF)	\$19
Charcuterie Plate Selection Of Local & Imported Cured Meats, Breadsticks & House Pickles	\$18/\$28

VEGETABLES : SALADS : SIDES

Asparagus Spring Asparagus, Fava Beans, Meyer Lemon, Watercress & Bottarga	\$20
E.P. Chop Selection Of Market Vegetables, Herbs & Leaves. Mimolette & Sherry Dressing (V)	\$20
Shoestring Fries, Truffled Herb Salt (V)	\$10
Creamed Potatoes, Olive Oil (GF)	\$10
Grilled Broccolini, Sesame Mollica (VE)	\$10
Little Gem Lettuce & Herb Salad. Sherry Dressing (VE)	\$10

MAINS

Gnocchi Lobster Fresh Gnocchi With Sautéed Maine Lobster, Golden Tomato, Calabrian Chili & Basil	\$32
Make it Vegetarian	\$22
Pan Roasted Branzino Fillet Spring Peas, Bloomsdale Spinach & Celery Root Puree	\$38
Spicy Twice Cooked Organic Chicken Glazed 1/2 Bird. Served with Green Beans & Meyer Lemon Kosho Gravy	\$34
Niman Ranch Pork Chop Schnitzel Marinated Peppers, Pickled Mustard, Capers & Basil	\$29
Grilled Westholme Wagyu 9+ Tri Tip, 8oz With Smoky Maitake Mushroom, Turnips, Lime & Wasabi	\$44

Butchers Selection Steak Served With Merchant Sauce, Arugula & Meyer Lemon	MP
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DESSERTS AND CHEESE

Goats Cheesecake, Basque Style (GF) Fresh Honeycomb & Passionfruit	\$14
Strawberries & Cream (DF) (GF) (VE) Harry's Berries Strawberries with Coconut Sorbet	\$15
72% Dark Chocolate Mousse With Sorbet & Golden Peanut Brittle	\$15
Pink Grapefruit Sorbet Surprise With Fresh Cherries & Whipped Yoghurt (GF)	\$16
A Selection of Local & Imported Cheese Shiso Apple Paste & Candied Walnuts	\$16/\$26