

Esca Bimbadgen Tasting Menu

5 courses - \$100 per person / \$130 with matching Bimbadgen wines

FIRST COURSE

Burrata - kiwi fruit, fried curry leaves, olive oil

Suggested Wine Match - Bimbadgen Vermentino 2017

SECOND COURSE

Rosemary Crusted Kangaroo Carpaccio - roasted baby beetroots, parmesan cheese, horse radish cream

Suggested Wine Match - Bimbadgen MCA Pinot Gris 2017

CLEANSER

THIRD COURSE

Pan Seared Lavender Duck Breast - carrot puree, cassis gel, red wine jus

Suggested Wine Match - Bimbadgen Chardonnay 2016

FOURTH COURSE

Chargrilled Beef Eye Fillet - cauliflower puree, green beans, sautéed mushrooms, jus, porcini mushroom salt

Suggested Wine Match - Bimbadgen Shiraz Viognier 2017

FIFTH COURSE

Walnut and Whisky Tart - mint coulis, rosemary sorbet

Suggested Wine Match - Bimbadgen Botrytis Semillon 2015

OPTIONAL COURSE \$10pp / \$15pp with matching Bimbadgen wine

Cheese

Suggested Wine Match - Bimbadgen Shiraz 2015