

Esca Bimbadgen Tasting Menu

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

FIRST COURSE

Watermelon & Slipper Lobster Ceviche – lime, salmon pearls

Suggested Wine Match - Bimbadgen Signature Semillon 2016

SECOND COURSE

Tempura Zucchini Flowers – goats cheese, micro green salad

Suggested Wine Match - Bimbadgen Vermentino 2018

CLEANSER

THIRD COURSE

Wood-fire Oven Roasted Hoi Sin Duck – shitake mushroom pancake, choy sum, coriander ginger relish, orange jus

Suggested Wine Match - Bimbadgen Fiano 2018

FOURTH COURSE

Chargrilled Middle Eastern Lamb Back Strap – capsicum puree, fried eggplant, hemp seed salad, Moroccan sauce

Suggested Wine Match - Bimbadgen Single Vineyard Palmers Lane Shiraz 2017

FIFTH COURSE

Butterscotch Schnapps Strawberries – praline cream, sable biscuit, rose fairy floss, strawberry sorbet

Suggested Wine Match - Bimbadgen Botrytis Semillon

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

Cheese

Suggested Wine Match – Bimbadgen Single Vineyard McDonalds Road Shiraz Viognier 2017