

Esca Bimbadgen Tasting Menu

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

FIRST COURSE

Trio of Oysters – passionfruit, natural and wakame

Suggested Wine Match - Bimbadgen Single Vineyard Palmers Lane Semillon 2017

SECOND COURSE

Foie Gras Terrine – red wine slick, house-made brioche, cherry jam

Suggested Wine Match - Bimbadgen Single Vineyard Palmers Lane Chardonnay 2017

CLEANSER

THIRD COURSE

Pecorino Custard – pea puree, white chocolate shavings

Suggested Wine Match - Bimbadgen MCA Merlot 2017

FOURTH COURSE

Hoi Sin Twice Cooked Wood-fire Duck – coriander and mint salad, crumbed tofu cake, orange jus, chilli jam

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

FIFTH COURSE

Yuzu and White Chocolate Bomb – popping candy, yuzu ice-cream, chocolate soil

Suggested Wine Match - Bimbadgen Tempranillo Rosé 2018

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

Cheese

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