

## Esca Bimbadgen A la Carte Menu

2 courses - \$60 per person / 3 courses - \$75 per person

### ENTRÉE

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<b>Duck Liver Pate</b> – orange and date jam, house made Melba toast	GF + DFO
Suggested Wine Match - Bimbadgen Single Vineyard McDonalds Road Shiraz Viognier 2017	
<b>Tandoori King Prawns</b> – freshly made naan bread, mint, coriander, red onion, cucumber salad finished with cucumber raita	
Suggested Wine Match - Bimbadgen Vermentino 2018	
<b>Kingfish Cured in Beetroot</b> – beetroot tartar, horseradish cream	GF + DFO
Suggested Wine Match - Bimbadgen Single Vineyard Palmers Lane Semillon 2018	
<b>Slow Cooked Rare Breed Pork Belly</b> – roast grapes, parsnip puree, liquorice jus	DFO
Suggested Wine Match - Bimbadgen Fiano 2018	
<b>Falafel</b> – mint yoghurt and grain tabbouleh	
Suggested Wine Match - Bimbadgen Signature Chardonnay 2013	

### MAIN COURSE

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<b>Fish of the Day</b>		
Suggested Wine Match - Bimbadgen Signature Semillon 2016		
<b>Little Joe's Chargrilled Grass-Fed Sirloin</b> – truffle mash, seared king mushrooms, nasturtium oil and red wine jus	GF + DFO	
Suggested Wine Match - Bimbadgen Single Vineyard Palmers Lane Shiraz 2017		
<b>Char Siu Duck</b> – garlic fried rice, choy sum, sweet plum jam	DF + GFO	
Suggested Wine Match - Bimbadgen Single Vineyard McDonalds Road Shiraz Viognier 2017		
<b>Lamb Back Strap</b> – fermented garlic, honey, sweet potato puree, preserved lemons, rocket, rosemary puree	GF + DFO	
Suggested Wine Match - Bimbadgen Single Vineyard McDonalds Road Shiraz 2017		
<b>Savoury Blue Cheese Cake</b> – poached fig, toasted hazelnuts, red wine reduction	V	
Suggested Wine Match - Bimbadgen MCA Merlot 2017		
<b>Sides</b>		
Fried Chicken Skin Salad with Honey and Tabasco Dressing	\$10	
Beer Battered Chips with Rosemary Salt and Garlic Aioli	\$9	
Garlic Butter Green Beans	\$9	GF

### DESSERT

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<b>Curry Sorbet</b> – candy bacon, cashew nuts	GF + V
Suggested Wine Match - Bimbadgen Fortified Verdelho NV	
<b>White Chocolate Mousse</b> – popping candy, copper dust, raspberry white chocolate mouse	GF + V
Suggested Wine Match - Bimbadgen Tempranillo Rosé 2018	
<b>Lemon Tart</b> – Semillon sorbet	V
Suggested Wine Match - Bimbadgen Moscato NV	
<b>Fig Tart</b> – cream anglaise, lavender and honey ice cream	V
Suggested Wine Match - Bimbadgen Botrytis Semillon 2015	
<b>Dessert Tasting Plate</b> - Additional \$10pp	
<b>Cheeseboard</b> - with condiments and crackers	GFO
Suggested Wine Match - Bimbadgen Single Vineyard McDonalds Road Shiraz Viognier 2017	