

## Esca Bimbadgen Tasting Menu

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

### FIRST COURSE

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**Kingfish Cured in Beetroot** – beetroot tartar, horseradish cream

Suggested Wine Match - Bimbadgen Single Vineyard Palmers Lane Semillon 2018

### SECOND COURSE

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**Slow Cooked Rare Breed Pork Belly** – roast grapes, parsnip puree, liquorice jus

Suggested Wine Match - Bimbadgen Fiano 2018

### THIRD COURSE

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**Char Siu Duck** – garlic fried rice, choy sum, sweet plum jam

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

### CLEANSER

### FOURTH COURSE

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**Little Joe's Chargrilled Grass-Fed Sirloin** – truffle mash, seared king mushrooms, nasturtium oil and red wine jus

Suggested Wine Match - Bimbadgen Single Vineyard Palmers Lane Shiraz 2017

### FIFTH COURSE

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**Fig Tart** – cream anglaise, lavender and honey ice cream

Suggested Wine Match - Bimbadgen Botrytis Semillon 2015

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

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**Cheese**

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