

Esca Bimbadgen A la Carte Menu

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

ENTRÉE

Duck Neck Crackling – Jerusalem artichoke puree, kalettes, toasted hemp seeds	GF + DF
Suggested Wine Match - Bimbadgen Signature Chardonnay 2013	
Roasted Bone Marrow – parsley crumbs, chargrilled ciabatta, Fortified Verdelho	DFO
Suggested Wine Match - Bimbadgen Single Vineyard Palmers Lane Shiraz 2017	
Lemon Marinated King Prawn – wrapped in prosciutto, warm chickpea puree, julienne apple	GF + DF
Suggested Wine Match - Bimbadgen Single Vineyard McDonalds Road Semillon 2018	
Textures of Corn – house-made corn cake, lemon ricotta, Espelette pepper, pearl capsicum	V + GF
Suggested Wine Match - Bimbadgen Signature Semillon 2016	
Sea Scallop Carpaccio – saffron carrot foil, finger lime, sorrel	GF + DF
Suggested Wine Match - Bimbadgen Single Vineyard McDonalds Road Viognier 2017	

MAIN COURSE

Fish of the Day		
Suggested Wine Match - Bimbadgen Single Vineyard Palmers Lane Semillon 2018		
Chargrilled Sirloin – caramelized onion puree, cherry jam, chargrilled leek medallions, petite pak choi, red wine jus, burnt onion powder		DF + GF
Suggested Wine Match - Bimbadgen Single Vineyard McDonalds Road Shiraz 2017		
Porcini and Rosemary Braised Rabbit – Kipfler gnocchi, goat's cheese crumble		
Suggested Wine Match - Bimbadgen Chardonnay 2017		
Char Siu Duck – Soba noodles, black bean, bok choy, master soy jus, plum sauce jam		DF
Suggested Wine Match - Bimbadgen Fiano 2018		
Green Pea Risotto Cake – fresh shaved Pecorino, white chocolate emulsion		DFO + V
Suggested Wine Match - Bimbadgen Signature Semillon 2013		
Sides		
Grain & Kale Salad with Summer Berry Vinegar	\$10	V + DF
Beer Battered Chips with Rosemary Salt and Herb Aioli	\$9	V + DFO
Garlic Lemon Butter Green Beans	\$9	V + GF + DFO

DESSERT

Deconstructed Rhubarb Crumble – marshmallow ice cream, caramelized marshmallows	DFO
Suggested Wine Match - Bimbadgen Botrytis Semillon 2015	
Popcorn Panna Cotta – peanut butter ice cream, candied sesame seed popcorn	GF
Suggested Wine Match - Bimbadgen Botrytis Semillon 2015	
St Agur – figs, lavender honey, meringue	GF
Suggested Wine Match - Bimbadgen MCA Merlot 2017	
Dessert Tasting Plate - Additional \$10pp	GF
Cheeseboard - with condiments and crackers	GFO
Suggested Wine Match - Bimbadgen Single Vineyard Shiraz Viognier 2017	