

Esca Bimbadgen Tasting Menu

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

FIRST COURSE

Sea Scallop Carpaccio – saffron carrot foil, finger lime, sorrel

Suggested Wine Match - Bimbadgen Single Vineyard McDonalds Road Viognier 2017

SECOND COURSE

Textures of Corn – house-made corn cake, lemon ricotta, Espelette pepper, pearl capsicum

Suggested Wine Match - Bimbadgen Signature Semillon 2016

CLEANSER

THIRD COURSE

Porcini and Rosemary Braised Rabbit – Kipfler gnocchi, goat's cheese crumble

Suggested Wine Match - Bimbadgen Chardonnay 2017

FOURTH COURSE

Chargrilled Sirloin – caramelized onion puree, cherry jam, chargrilled leek medallions, petite pak choi, red wine jus, burnt onion powder

Suggested Wine Match - Bimbadgen Single Vineyard McDonalds Road Shiraz 2017

FIFTH COURSE

Popcorn Panna Cotta – peanut butter ice cream, candied sesame seed popcorn

Suggested Wine Match - Bimbadgen Botrytis Semillon 2015

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

Cheese

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