

Esca Bimbadgen Tasting Menu

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

FIRST COURSE

Soft Shell Crab– avocado lassie, asian salad

GF

Suggested Wine Match - Bimbadgen Signature Palmers Lane Semillon 2014

SECOND COURSE

Smoked Watermelon and Fried Halloumi – lime syrup, cherry tomatoes

GF

Suggested Wine Match - Bimbadgen Fiano 2018

CLEANSER

THIRD COURSE

Maple Glazed Pork Belly– sweet potato puree, char grilled broccolini, orange glaze

GF

Suggested Wine Match - Bimbadgen Signature Chardonnay 2013

FOURTH COURSE

Rosemary Crusted Kangaroo Fillet– beetroot risotto, kale, red wine jus

GF

Suggested Wine Match - Bimbadgen Members Cabernet Merlot 2016

FIFTH COURSE

Brulee Of The Day – house made biscotti

Suggested Wine Match - Bimbadgen Botrytis Semillon 2015

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

Cheese

Suggested Wine Match- Bimbadgen Single Vineyard Palmers Lane Shiraz 2017