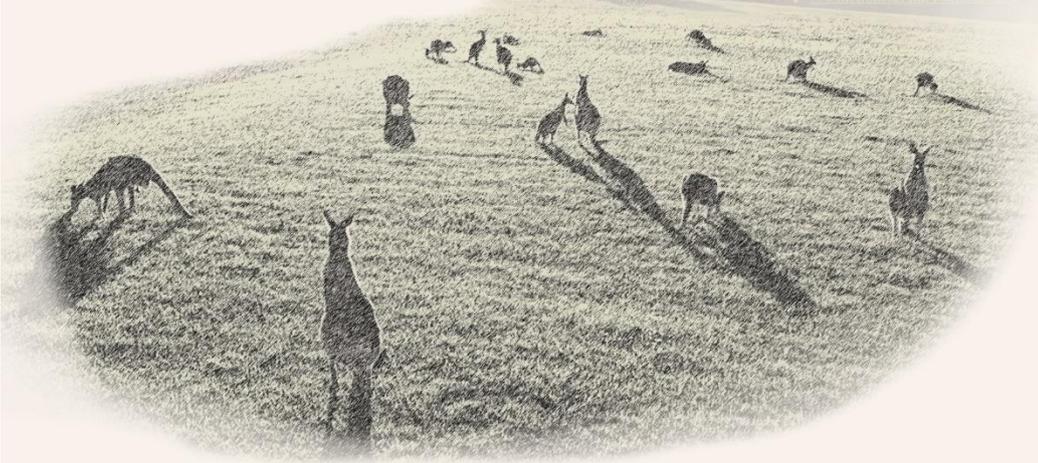
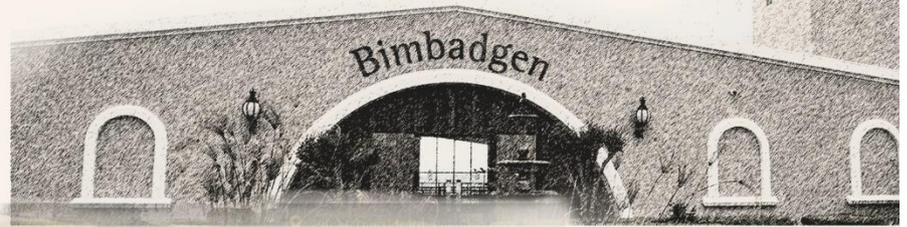


Esca



Welcome to Esca Bimbadgen, where we explore the unity of food and wine pairing.

As we move into the Summer months, we see the flourishing of new crops that have thrived this Spring. Our very own Bimbadgen garden provides us with a wide range of fresh fruit and vegetables including tomatoes, potatoes, basil and corn. Bimbadgen vines of Semillon, Shiraz and Chardonnay across our McDonalds Road and Palmers Lane Vineyards have also hit their stride after tough conditions with little water and high winds offering little protection from the harsh Australian sun. As we come towards the end of 2019, we look forward to welcoming another classic Hunter Valley vintage in 2020.

In collaboration with Executive Chef Nick Samaras, Head Chef Guilhem Peyron has created a vibrant Summer menu for you to enjoy. Our Summer menu showcases Chef Guilhem's French heritage mixed with modern Australian cuisine. This expression, derived from his mentors, uses unusual flavours and ingredients to deliver unforgettable experiences. Esca's Summer menu is a showcase of Guilhem's culinary skills and passion for food that will explore new flavours and change the perception of food.

Allow us to take you on a dining experience that will excite your senses and leave your palate stunned by the raw flavour experience of Esca Bimbadgen.

2 Courses - \$60 per person

3 Courses - \$75 per person

5 course tasting menu - \$100pp / \$145pp with matching Bimbadgen wines.

Please note the tasting menu is to be taken by the entire table.

1 Course - \$40 per person Monday – Friday lunch only

\$5 surcharge per person applies on Sundays and Public Holidays

Esca Bimbadgen Tasting Menu
wines

5 courses - \$100pp / \$145pp with matching Bimbadgen

To Start

Amuse Bouche | house made bread & butter

Bimbadgen NV Sparkling Semillon

1st Course

King Crab | green apple foil | avocado and green apple | wasabi mayonnaise

Bimbadgen 2019 McDonalds Road Semillon

2nd Course

Hand Cut Beef Tartare | truffle mayonnaise | shallots | soft boiled quail egg | bread chips | dijon mustard

Bimbadgen 2013 Signature Chardonnay

Cleanser

3rd Course

Duck Breast | sweet spices | smoked beetroot puree | brown onion | cacao nibs | dill and parsley oil

Bimbadgen 2018 McDonalds Road Shiraz Viognier

4th Course

Smoked Angus | roasted kipfler | pickled shallots | chimichurri | cherry tomatoes

Bimbadgen 2018 McDonalds Road Shiraz

5th Course

Apple and Grand Marnier Mille Feuille | tonka anglaise | pink lady sorbet

Bimbadgen 2015 Botrytis Semillon

Optional Cheese \$10pp or \$15pp with matching Bimbadgen Wine

Bimbadgen 2017 Palmers Lane Shiraz

Esca Bimbadgen A la Carte Menu

2 Courses - \$60pp / 3 Courses - \$75pp

Entrée

Green Gazpacho | goat cheese | homemade focaccia | crystallised olives | **GFO, V**

Bimbadgen 2014 Palmers Lane Signature Semillon

Hand Cut Beef Tartare | truffle mayonnaise | shallots and capers | soft boiled quail egg | bread chips | **GFO, DF**

Bimbadgen 2013 Signature Chardonnay or Bimbadgen 2018 Hunter Valley Shiraz Viognier

King Crab | green apple foil | avocado and green apple | wasabi mayonnaise | **GF, DF**

Bimbadgen 2019 Mcdonalds Road Semillon

Bergamot Infused Salmon Tataki | fennel and yuzu cream | grapefruit agar | pickles | **DFO, GF**

Bimbadgen 2019 Palmers Lane Semillon

Seared Scallops | barigoule jerusalem artichokes | hazelnut crumble | cassis vinegar and parsley oil | **GFO, DF**

Bimbadgen 2013 Signature Chardonnay

Main Course

Poached Black Cobia Fillet | green pea | lemongrass nage | finger lime sago | **DF, GF**

Bimbadgen 2017 Palmers Lane Signature Semillon

Chicken Breast | caramelised endives | lemon mash potato | cumquats | glazed swede | marjoram oil | **GF**

Bimbadgen 2017 Mcdonalds Road Viognier

Braised Beef Cheeks | roots puree | braised roots | nasturtium leaves | **GF**

Bimbadgen 2018 Palmers Lane Shiraz

Pumpkin Gnocchi | roasted asparagus | crispy quinoa | hemp seeds | macadamia | parmesan | **DFO, V**

Bimbadgen 2017 MCA Merlot

Duck Breast | sweet spices | smoked beetroot puree | brown onion | cacao nibs | dill and parsley oil | **GF, DF**

Bimbadgen 2018 Mcdonalds Road Shiraz Viognier

Smoked Angus | roasted kipfler | pickled shallots | chimichurri | cherry tomatoes | **GF, DF**

Bimbadgen 2018 Mcdonalds Road Shiraz

Sides - \$9

Curry Baked Cauliflower | cashew nuts | raisins | hollandaise sauce | **GF, DFO**

Glazed Greens | lemon butter | slivered almonds | **GF, DFO**

Potato Mousseline | shitake mushrooms | **GF**

Dessert

Apple and Grand Marnier Mille Feuille | tonka anglaise | pink lady sorbet

Bimbadgen 2015 Botrytis Semillon

Mulled Wine Poached Pear | orange, peach & rosemary sorbet | vanilla & Jamaican pepper mud cake | GFO

Bimbadgen NV Moscato

Exotic Fruits | curry syrup | turmeric and lime sorbet | crystallised curry leaves | GF, DF, V

Bimbadgen NV Sparkling Semillon

Red Berries | vanilla mascarpone | lavender meringue | GF

Bimbadgen 2018 Hunter Valley Rose

Dessert Tasting Plate | selection of chef's desserts | \$10 Surcharge

Cheese | 1 cheese \$14 | 2 cheese \$19 | 3 cheese \$24 | all served with condiments and crackers

L'Artisan Mountain Man Washed Rind

Waikato Vintage Mercer

Saint Agur Blue

Will Studd Brillat Savarin

After Dinner

Tea \$5 | Earl Grey | English Breakfast | Peppermint | Chamomile | Green Tea | Darjeeling
| Lemongrass & Ginger

Coffee \$5 | Long Black | Café Latte | Macchiato | Flat White | Cappuccino | Mocha | Chai

Affogato \$17 | Vanilla bean ice cream with a shot of espresso and a choice of Frangelico, Amaretto, Kahlua & Jameson's

Bimbadgen 2015 Botrytis Semillon | \$9 gls | \$45 btl