

ESCA

Restaurant

From the Garden



Potato Gnocchi

Confit Tomatoes | Manchego | Crispy Sage

Mushroom Medley

Cafe' de Paris | Polenta | Pecorino | Basil

Tofu Medallions

Citrus Pinenut Butter | Cos Lettuce | Sesame

Buffalo Stracciatella

Spiced Figs | Pangritata | Vinno Cotto

From the Sea



Kingfish Ceviche

Sesame Dressing | Tomato Water | Strawberries | Bonito Flakes

Cozze allo Zafferano

Mussels | Saffron Chardonnay | Tagliatelle | Caviar | XO Sauce

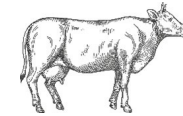
King Prawns

Burnt Butter | Infused Garlic | Romesco | Capers

Miso Glazed Blue Eyed Cod

Corn Rib | Crème Fraiche

From the Land



Pork Knuckle Terrine

Pickled Cauliflower | Grape Chutney | Ssamjung

BBQ Spiced Peri Chicken Thigh

Cime de Rappa | Pickled Carrot and Papaya

Braised Short Rib

Potato Gratin | Mushroom Sauce | Pea Puree

Grilled Pork Belly

Potato Noodle | Shoyu Broth | Wakam

Dessert & Cheese



Caramelised Poached Pear

Shiraz Reduction | Walnut Praline | Coconut Gelato

Torta all'Olio d'Oliva

Anglaise | Mascarpone Gelato | Shaved Chocolate

Rose Pannacotta

Candied Pastry | Rhubarb | Macerated Strawberries

Truffle Cheddar

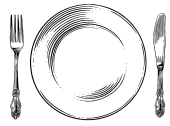
Hazelnut Brittle | Pineapple Conserve | Lavosh

3 Courses \$90pp
4 Courses \$105pp
Additional Course \$20

Feed Me Menu \$120pp
Add Paired Wines \$40pp

See Next Page Over

Feed Me Menu



\$120pp

Add paired wines for \$40pp

Choose any 6 dishes from our seasonal menu,
designed for the whole table to enjoy.

Oyster Bar



1/2 Dozen \$32

Dozen \$56

Natural

Mignonette

Ponzu

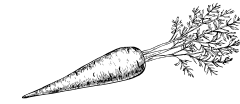
Cucumber Granita

Oyster & Cuvee Package \$64

Dozen oysters and two glasses of Bimbadgen

Sparkling Cuvee

Sides



Fries \$9

Black Garlic Aioli

Broccoli \$11

Burnt Butter & Pecorino

Honey Roasted Root Vegetables \$11

Smoked Almonds

Risotto Stuffed Zucchini Flowers \$15

Creamy Cheese Sauce