

Starters

Ciabatta • 4 (per person)

Warm & baked in house served with whipped cultured butter & shiraz salt

Rosti Potatoes • 18

Crispy rosti potatoes served with nori, pickled ginger & sracha mayo

Braised Octopus Skewers • 16 (2 pieces)

Miso almond romesco & charred corn, topped with nahm jim for a hint of spice

Wood-Grilled Flatbread • 18

Charred flatbread, brushed with confit garlic, house made chimichurri & feta

Half-Shelled Scallops • 9 (per piece)

Baked Western Australian scallops coated in citrus butter, wasabi & prosciutto crumb

Coffin Bay Oysters • 9 (per piece)

Classic mignonette, shallots, vinegar & peppercorn
Enhance with salmon roe for an additional \$3 per oyster, adding a delicate burst of salinity & depth

Entrees

Zucchini Flowers • 26

Stuffed with slow cooked tomato risotto, served with poached pear, truffle honey & finished with creamy cheese sauce & grated pecorino

Kingfish Crudo • 32

Diced kingfish served with coconut foam, sea grapes & a calamansi vinaigrette

Potato Gnocchi • 32

Pan fried potato gnocchi tossed with shitake mushrooms, fried shimeji & finished with aged pecorino

Beef Tartare • 32

Hand cut eye fillet tartare dressed at your table with shallots, cornichons & pickled cucumber, served with soy-gochujang mayo, finished with a crisp sesame rice cracker

Sides

Fries • 15

Served with rosemary salt & black garlic aioli

Seasonal Green Salad • 12

Lightly dressed in a honey mustard vinaigrette

Caramelised Brussel Sprouts • 19

Tossed with sweet chilli butter & bacon

Mains

Roasted Butternut Pumpkin • 42

Served with a tamarind cauliflower puree, spicy sesame dressing, crispy eschallots & desiccated coconut

Squid Ink Tagliatelle • 42

Fraser Island spanner crab with sautéed shallots served with a rich deglazed Chardonnay, cultured cream, dill & salmon roe

Market Fish of the Day • 48

Grilled fillet & served with herbed garlic velouté, piquillo peppers & house-made chimichurri

Whole Rainbow Trout • 58

Char-grilled rainbow trout served with lemon grass buer blanc, capers, caviar, braised cabbage & sultanas

Marinated Spatchcock • 48

Grilled marinated spatchcock with grilled eggplant salad, finished with a nuoch cham dressing

Galbi Pork Belly • 48

Korean-inspired grilled pork belly & wombok served with ssamjang-glazed bone marrow & galbi style jus

Steaks

Riverina Striploin 300g • 62

Grass-fed, with a clean finish & rich umami crust

Wagyu Striploin MB6 300g • 86

Richly marbled, intensely flavoured

Rib Eye Dry Aged Delmonico 500g • 105

40 day dry-aged, designed for sharing & rested for maximum tenderness

All steaks served with charred broccolini, blistered cherry tomatoes & Café de Paris butter

CHEF'S TABLE

120pp

+ Optional paired wines 40pp

Enjoy our Chef selected dishes for the entire table to share.

ESCA
à la Carte

Desserts

Coconut Panna Cotta • 18

Silky panna cotta with walnut praline, macerated strawberries & native finger lime

Paired with Bimbadgen Late Harvest Semillon

Basque Cheesecake • 21

Burnt - edge cheesecake with coca crumb & whipped coffee mascarpone

Paired with Espresso Martini or Bimbadgen NV Sparkling Moscato

Pistachio Tiramisu • 25

Airy pistachio cream with lady fingers soaked in single origin espresso and Disaronno layered with rich dark chocolate crèmeux, & topped with crushed pistachios

Paired with Nv Bimbadgen Fortified Verdelho or Lark Dark Tasmanian Whisky

Affogato • 18

Vanilla bean gelato, single origin espresso & your choice of Frangelico, Kahlua, Baileys or Jameson

Whisky flights

The Flight Home 38

Lark No1 Symphony, Lark Dark & Lark Peat

The Style of Scotland 35

Macallan 15, Auchentoshan Three Wood & Lagavulin 16

Cocktails

Discover Hunter Valley born premium spirits from Night Merchant Distillery.

Under the watchful eye of the ever changing moon, Bimbadgen's winemaking team drop tools in the winery and transfer their talents to the still. Merchants of the night, experimenting and crafting premium modern spirits all under one roof.

All • 22

Mango Margarita	NM Agave Spirit Mango Puree Mango Vok Lime Juice
Passion Fruit Spritz	NM Makers Gin Lemon Juice Passion fruit Bimbadgen Sparkling Semillon
Bimbadgen Sour	NM Cask Gin Lemon Juice Cherry Brandy Vok
Tom Yum Martini	NM Rum Malibu Lime Juice Chili Syrup Lemongrass and Ginger Tea
Watermelon Martini	NM Pink Gin Watermelon Vok Lime Juice Watermelon Syrup Cranberry Juice

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