

To start

Ciabatta

with cultured butter & shiraz salt

&

Kingfish Crudo

served with a calamansi vinaigrette, coconut foam & sea grapes

&

Half-Shelled Scallops

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

paired with NV Bimbadgen Sparkling Cuvee

Entree

Crispy Zucchini Flowers

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

paired with 2017 Bimbadgen Signature Semillon

&

Squid Ink Tagliatelle

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

Main

Wagyu Skirt MB7

Served with broccolini, cherry tomatoes & café de paris

paired with 2021 Bimbadgen Growers Shiraz Cabernet

&

Fries

Crisp skin-on chips with rich black garlic aioli

Dessert

Basque Cheese Cake

Burnt-edge cheesecake with coca crumb & whipped coffee mascarpone

paired with 2023 Bimbadgen Late Harvest Semillon

ESCVA
Chef's Table

CHEF'S TABLE 120pp

Optional paired wines 40pp