

## 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 Barramundi • 58**

Char-grilled Barramundi 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 • 68**

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

### **Wagyu Striploin MB6 300g • 88**

Richly marbled, intensely flavoured

### **Rib Eye Dry Aged Delmonico 500g • 110**

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

All steaks served with Dutch carrots, Cavolo nero & 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 a shortbread crumb & whipped lemon 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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*à la Carte*