

To start

Ciabatta

with cultured butter & shiraz salt

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Kingfish Crudo

served with a calamansi vinaigrette, coconut foam & sea grapes

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Half-Shelled Scallops

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

Paired with NV Bimbadgen Sparkling Cuvee

Entree

Venison Ragù Pappardelle

Pappardelle tossed in an overnight-braised venison ragù with tomato, hoisin and black fungus, enriched with Binorie chèvre, then finished with pecorino foam and bonito flakes

Paired with 2018 Bimbadgen Signature Semillon

&

Crispy Zucchini Flowers

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

Main

Wagyu Skirt MB7

served with smashed royal blue potatoes, sauteed cavolo nero, caramelised onions & mushroom yakitori jus

Paired with 2021 Bimbadgen Growers Shiraz Cabernet

&

Fries

Served with seasoned flake salt, truffle oil, shaved pecorino & chopped parsley

Dessert

Chocolate Basque

Burnt - edge chocolate cheesecake finished with cocoa crumb, yuzu whipped mascarpone & house-made mandarin marmalade

Paired with 2023 Bimbadgen Late Harvest Semillon

ESCVA
Chef's Table