

## Starters

### **Ciabatta • 4 (per person)**

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

### **Wood-Grilled Flatbread • 18**

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

### **Lobster Brioche • 12**

Sweet Lobster sauteed & glazed with fragrant garlic butter, soy sauce & mirin, served on toasted brioche & topped with Tobiko & chopped chives

### **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

### **Half-Shelled Scallops • 9 (per piece)**

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

## 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 fresh coconut foam, sea grapes & a calamansi vinaigrette

### **Spanner Crab Ravioli • 32**

Fried crab-filled ravioli, served with prawn bisque infused with coconut, ginger & lemongrass, topped with Sunshine Coast spanner crab, XO sauce and avruga caviar

### **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 seasoned flake salt, truffle oil, shaved pecorino & chopped parsley

### **Seasonal Green Salad • 12**

Lightly dressed in a honey mustard vinaigrette

### **Caramelised Brussel Sprouts • 19**

Tossed with sweet chilli butter & bacon

### **Shaved Truffle • 10**

Shaved table side over your chosen dish

## Mains

### **Tofu & Roasted Butternut Pumpkin • 42**

Fried tofu and roasted pumpkin served with a tamarind cauliflower puree, spicy sesame dressing, crispy eschallots & desiccated coconut

### **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

### **Venison Ragù Pappardelle • 42**

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

## Steaks

### **Riverina Striploin 300g • 68**

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

### **Wagyu Picanha Rump Cap Tajima MB6 300g • 88**

Richly marbled, intensely flavoured

### **Pinnacle Delmonico Rib Eye 500g • 110**

South Australian Rib eye, designed for sharing & rested for maximum tenderness

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

### **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*

### Chocolate Basque • 21

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

*Paired with Bimbadgen NV Sparkling Moscato*

### Apple & Almond Tart • 25

*Pink lady apples caramelised in maple & cinnamon spooned into a vanilla tart with creme fraiche & topped with a toasted almond crumb lid, finished with a miso caramel sauce poured at your table*

*Paired with Nv Bimbadgen Fortified Verdelho*

### 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

*Glenfiddich 12, 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
Passionfruit 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*