

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 (A)

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

Rosti Potatoes • 18

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

Braised Octopus Skewers • 16 (A) (2 pieces)

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

Half-Shelled Scallops • 9 (A) (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 (A)

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

Spanner Crab Ravioli • 32 (A)

Fried crab-filled ravioli, served with Australian prawn bisque infused with coconut, ginger & lemongrass, topped with Queensland, Fraser Island spanner crab, XO sauce and avruga caviar from Spain

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 (A)

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

Whole Barramundi • 58 (A)

Char-grilled Daintree Barramundi served with lemon grass buer blanc, capers, South Australian 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 Ragu 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 & 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

Passionfruit Spritz

Bimbadgen Sour

Tom Yum Martini

Watermelon Martini

NM Agave Spirit | Mango Puree | Mango Vok | Lime Juice

NM Makers Gin | Lemon Juice | Passion fruit | Bimbadgen Sparkling Semillon

NM Cask Gin | Lemon Juice | Cherry Brandy Vok

NM Rum | Malibu | Lime Juice | Chili Syrup | Lemongrass and Ginger Tea

NM Pink Gin | Watermelon Vok | Lime Juice | Watermelon Syrup | Cranberry Juice

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