ESCA

Chef's Table

To start

Ciabatta
Warm & baked in house served with whipped butter & nori salt
&
Tuna Crudo
Diced South Australian tuna served with fresh coconut foam & calamansi vinaigrette, with a side of sesame crackers & nori salt
&
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

Crispy Zucchini Flowers
Stuffed with slow cooked tomato risotto, served with poached pear, honey & finished with a creamy gochujang cheese sauce & grated pecorino
Paired with 2018 Bimbadgen Signature Semillon
&
Squid Ink Tagliatelle
Squid ink tagliatelle tossed in Fraser Island spanner crab with confit garlic and eshallots, enriched with burnt miso butter foam & finished with prawn oil

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
&
Spring Greens
Seasonal blanched greens, tossed in a citrus oil & finished with nori salt

Dessert

Eton Mess
Seasonal fruit mixed with whipped cream, custard & marscapone, topped with meringue & sweet cracker
Paired with 2023 Bimbadgen Late Harvest Semillon