

Bimbadgen

Situated atop a hill in the heart of Hunter Valley Wine Country,
The modern cuisine and stunning views make for a truly memorable dining experience, showcasing the very best in Australian food and wine.

Autumn Menu 2012

Entrée

Autumn vegetable plate, goats cheese, rosemary honey Suggested Wine Match - Bimbadgen Regions 2011 Sauvignon Blanc	GF	24
Herb poached beef, brioche, aioli, petit herbs Suggested Wine Match - Bimbadgen Estate 2011 Chardonnay		22
Tea smoked salmon, cauliflower puree, apple and watercress salad Suggested Wine Match - Bimbadgen Regions 2011 Pinot Gris	GF	24
Ravioli of Manning River prawn and braised leek, sweetcorn emulsion, poached crab, truffle salsa Suggested Wine Match - Bimbadgen Estate 2010 Chardonnay		22
Orange infused Cowra quail, caramelised figs, rocket and vincotto Suggested Wine Match - Bimbadgen Regions 2010 Pinot Noir	GF	26
Spiced kangaroo loin, roasted beetroots, Bimbadgen Shiraz butter Suggested Wine Match - Bimbadgen Estate 2010 Shiraz	GF	21

White tasting plate

Autumn vegetable plate, goats cheese, rosemary honey With a tasting of Bimbadgen Regions 2011 Sauvignon Blanc	GF	38
Tea smoked salmon, cauliflower puree, apple and watercress salad With a tasting of Bimbadgen Regions 2011 Pinot Gris	GF	
Ravioli of Manning River prawn and braised leek, sweetcorn emulsion, truffle salsa With a tasting of Bimbadgen Estate 2010 Chardonnay		

Red tasting plate

Orange infused Cowra quail, rocket and vincotto With a tasting of Bimbadgen Regions 2010 Pinot Noir	GF	38
Spiced kangaroo loin, roasted beetroots, Bimbadgen Shiraz butter With a tasting of Bimbadgen Estate 2010 Shiraz	GF	
Braised Cowra lamb belly, roasted capsicum and confit garlic relish With a tasting of Bimbadgen Regions 2009 Shiraz Viognier	GF	

Mains

Bimbadgen leek and rosemary tarte tartin, pecorino & onion sauce, balsamic caramel Suggested Wine Match - Bimbadgen Ridge 2011 Rose		32
Roasted fillet of snapper, lemon and almond butter sauce, poached mussels, radicchio & fennel Suggested Wine Match - Bimbadgen Estate 2011 Verdelho	GF	34
Braised Cowra lamb belly, roasted capsicum and confit garlic relish, potato terrine, peas Suggested Wine Match - Bimbadgen Regions 2009 Shiraz Viognier	GF	35
Five spice roasted Cowra duck breast, pan fried livers, orange sauce, micro turnips Suggested Wine Match - Bimbadgen MCA Series 2010 Shiraz	GF	39
Your choice of: Grange beef fillet Suggested Wine Match - Bimbadgen Signature 2007 McDonalds Road Shiraz or Hunter Valley Tajima Waygu sirloin (9+marble score) Suggested Wine Match - Bimbadgen Family Collection 2009 Bald Crusader Shiraz served with braised oxtail and parsnip croquettes, chanteray carrots		45
Peppered Mandagery Creek venison, Bimbadgen Shiraz reduction, pomegranate, chanterelles Suggested Wine Match - Bimbadgen Regions 2011 Pinot Noir	GF	43

Side dishes

Paris mash potato		7
Bimbadgen rocket, balsamic caramel, pinenut salad		7
Cauliflower gratin		7
Bimbadgen tomatoes, goats cheese and basil salad with vincotto		7

Dessert

Bimbadgen basil and vanilla bean panna cotta, strawberry & chambord sorbet, fortified jelly Suggested Wine Match - Bimbadgen Estate 2006 Botrytis Semillon	GF	15
Chocolate marquise with flourless chocolate cake, peanut brittle ice-cream and hot caramel sauce Suggested Wine Match - Bimbadgen Estate NV Fortified Verdelho	GF	16
Poached pear, cinnamon ice-cream, pecan tuille Suggested Wine Match - Bimbadgen Estate 2006 Botrytis Semillon		16
"Lamington" - chocolate jelly, coconut ice, sponge crumbs, chocolate truffle sauce, vanilla cream Suggested Wine Match - Bimbadgen Estate NV Fortified Verdelho		17
Honey and ginger crème brulee, pot roasted quinces Suggested Wine Match - Bimbadgen Estate 2006 Botrytis Semillon	GF	16
Binnorie Dairy cheese plate		23

*Wines listed are suggested matches only



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Hunter Valley

*It's all about the wine...
and the experiences you have whilst enjoying it*

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