

## Esca Bimbadgen A la Carte Menu

2 courses - \$60 per person / 3 courses - \$75 per person

### ENTRÉE

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<b>Burrata</b> - kiwi fruit, fried curry leaves, olive oil Suggested Wine Match - Bimbadgen Vermentino 2017	V + GF
<b>Vongole</b> - garlic chives, butter Suggested Wine Match - Bimbadgen Signature Semillon 2013	GFO
<b>Chargrilled Octopus Hand</b> - capsicum puree, garlic aioli, lemon segments Suggested Wine Match - Bimbadgen Signature Semillon 2016	GF
<b>Rosemary Crusted Kangaroo Carpaccio</b> - roasted baby beetroots, parmesan cheese, horse radish cream Suggested Wine Match - Bimbadgen MCA Pinot Gris 2017	GFO
<b>Braised Apple Cider Pork Belly</b> - cannelloni puree, apple walnut watercress salad, pepper caramel sauce Suggested Wine Match - Bimbadgen Fiano 2018	GFO

### MAIN COURSE

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#### Fish of the Day

<b>All About Beetroots</b> - mascarpone cheese, fried kale, balsamic reduction, beetroot coral tuile Suggested Wine Match - Bimbadgen Tempranillo Rosé 2018	V+ GFO
<b>Pan Seared Lavender Duck Breast</b> - carrot puree, cassis gel, red wine jus Suggested Wine Match - Bimbadgen Chardonnay 2016	GF
<b>Seared Venison</b> - celeriac fondant, blackberry and port reduction - Additional \$10pp Suggested Wine Match - Bimbadgen MCA Tempranillo 2016	GF
<b>Chargrilled Beef Eye Fillet</b> - cauliflower puree, green beans, sautéed mushrooms, jus, porcini mushroom salt Suggested Wine Match - Bimbadgen Shiraz Viognier 2017	GF

#### Sides

Rocket Pear and Parmesan Salad	\$9
Beer Battered Chips with Rosemary Salt and Garlic Aioli	\$9
Garlic Mash Potato	\$9

### DESSERT

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<b>Smoked Chocolate Mousse</b> - Cognac brownie soil, orange gel, freeze dried mandarin Suggested Wine Match - Bimbadgen Tempranillo Rosé 2018	GF
<b>Walnut and Whisky Tart</b> - mint coulis, rosemary sorbet Suggested Wine Match - Bimbadgen Botrytis Semillon 2015	
<b>Bounty Cornetto</b> - persian fairy floss, chocolate mousse, coconut sorbet Suggested Wine Match - Bimbadgen Tempranillo Rosé 2018	GFO
<b>Dessert Tasting Plate</b> - Additional \$5pp Suggested Wine Match - Bimbadgen Botrytis Semillon Flight - \$20pp	
<b>Cheeseboard</b> - with condiments and bread Suggested Wine Match - Bimbadgen Shiraz 2015	GFO