



UNDER THE STARS

A moment suspended between sea and stars

FIRST COURSE

Rosemary Focaccia

Pepe Saya Butter

Pressed Tomato & Basil Terrine

Chèvre | Native Herb Oil | Aged Balsamic

2019 Bimbadgen Blanc de Blanc

SECOND COURSE

Grilled King Prawns

Fermented Chilli | Preserved Lemon

2024 Bimbadgen Growers Vermentino

THIRD COURSE

Duck Liver Parfait Éclair

Morello Cherry | PX | Bitter Chocolate

2022 Bimbadgen Signature Chardonnay

FOURTH COURSE

Roasted Lamb Backstrap

Parsnip Purée | Buttered Baby Spinach | Rosemary Jus

2018 Bimbadgen Signature Shiraz

FIFTH COURSE

Tête de Moine

Pear Mustard | Walnut Brioche

2019 Bimbadgen Signature Semillon

SIXTH COURSE

Sticky Date Tart

Smoked Caramel | Vanilla Mascarpone | Toasted Pecan

2023 Bimbadgen Oléa Late Harvest Semillon

Please note a 10% surcharge on Sunday & 15% surcharge on Public Holidays applies.