

Esca Bimbadgen Runsheet

Updated:

By:

Event: Hayman in the Hunter



Date: Friday June 3, 2011 – Dinner Only

Saturday June 4, 2011 – Lunch and Dinner

Sunday June 5, 2011 – Lunch and Dinner

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Time: Lunch from 12pm – Dinner from 6pm

Venue: Esca Bimbadgen – located within the Bimbadgen Winery

790 McDonalds Road, Pokolbin NSW 2320

Hayman in the Hunter

The Bimbadgen Winery within the Hunter Valley of NSW, is hosting a weekend of culinary delights within Esca Bimbadgen restaurant as part of 'Hunter Valley Food and Wine Month' in June 2011. Esca Bimbadgen is proud to host 'Hayman in the Hunter' – a weekend featuring a blend of local produce, exceptional wines and extraordinary talent.

Award-winning Executive Chef Glenn Bacon of Hayman, the celebrated idyllic private island resort in the Great Barrier Reef, has been issued a challenge to create a menu showcasing regional Hunter Valley produce, a world away from the local produce and seafood available from Chef Bacon's tropical home.

The 4-course lunch or 6-course dinner menus will be available exclusively for the weekend 3 – 5 June 2011 at Esca Bimbadgen restaurant. Friday 3 June will feature the dinner menu only from 6.00pm, with lunch and dinner available on Saturday 4 June and Sunday 5 June.



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Bookings are essential by contacting Esca Bimbadgen on 02 4998 4666 or email your reservation to esca@bimbadgen.com.au.



Menu:

The menu selected is a preview of Hayman's Fontaine restaurant concept, with a regional twist showcasing local Hunter Valley cuisine, paired with Bimbadgen wine.

Lunch 4-course menu – \$55 per person

Kingfish tartar, apple noodles, radish salad, chilled camomile tea

Sirloin of Hunter wagyu, white onion miso velvet,
Port Stephens oyster pie, Bimbadgen Signature Shiraz pan juices

French martini igloo

Strawberry shortcake implosion

Dinner 6-course menu – \$85 per person

Pumpkin custard, grenola, verjuice gelée, ham hock popcorn

Kingfish tartar, apple noodles, radish salad, chilled camomile tea

Binnorie dairy fetta souffle, parsley jubes, garlic emulsion, PX reduction

Sirloin of Hunter wagyu, white onion miso velvet,
Port Stephens oyster pie, Bimbadgen Signature Shiraz pan juices

French martini igloo

Strawberry shortcake implosion