



We print our menu daily. Our dishes are created with ingredients that are based on sourcing what we can, when we can, as close to home as possible. Below you'll find an example.

For bookings of 6 people or more please contact the restaurant for information.

Oysters, shucked to order

- Pacific (Blackman Bay, TAS) served with lemon GF 4.5
- Angasi (Taranna, TAS) served with horseradish GF 5.5

Kingfish ceviche, Sichuan oil, tamarillo, fennel GF 22

Salt-baked carrot, pickled beetroot, citrus V, GF 18

Great Ocean Duck terrine, pickles, toast 18

Portarlington mussels, chilli, garlic, sherry GF 26

Pumpkin, chermoula, grains V 35

Silver Whiting, confit garlic, sherry vinegar 32

Flathead, harissa, coriander (to share) 75

La Bimba paella with seafood of the day 79

(allow approx. 30 mins)

Cororooke chicken (cockerel) breast, Otway shiitake GF 39

Barongarook pork belly, preserved lemon, cabbage (to share) GF 71

Potatoes, duck fat, saltbush GF 12

Sautéed winter greens, chickpea purée V, GF 12

Beetroot, horseradish cream V, GF 12

Extra house-made sourdough V 5

*guests please note menu items and prices subject to change. On public holidays there is a 15% surcharge.



Welcome to **La Bimba**.

We appreciate low-impact fishing and making by-products of the industry *wanted* not wasted, giving them value in our food economy.

We provide quality, simple and honest food and make a genuine effort into working with local fishermen and farmers and sourcing what we can, when we can, as close to home as possible.

La Bimba is about good food, good wine and sharing. The meal you eat has been ethically sourced, the farmer and fishermen get a fair price and the animal a good life.

- Steve Earl
Chef & Owner of La Bimba