



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



We print our menu daily. Below you'll find an example.  
For bookings of 6 people or more please contact the restaurant  
for details of our set menu.

Oysters, shucked to order	
- Pacific (Blackman Bay, TAS) with pickled radish GF	5.5
- Sydney Rock (Googley's Lagoon, NSW) with lemon GF	4.5
Blue Throat Wrasse ceviche, 'tiger milk', pickled cucumber GF	24
Duck terrine, pickles, toast	21
School prawns, chili, lemon aioli GF	22
Beetroot and nectarine salad, beach daisy vinaigrette V, GF	18
White bean hummus, feta, cauliflower V, GF	21
Portarlington mussels, garlic, chilli, coriander GF	28
Pumpkin, macadamia, grains V	35
Leatherjacket, confit garlic, fennel GF	38
Flathead, harissa, coriander (for two) GF	75
Flounder, salsa verde (for two) GF	80
La Bimba paella, local seafood of the day (allow min. 30 mins) GF	82
'Great Ocean' Duck, pumpkin purée, buckwheat GF	45
Free-range Red Angus, dry-aged for 21 days, with celeriac remoulade	
- 300g Rump GF	43
- 1kg Rib Eye (for two) GF	92
Jackeline potatoes, cultured cream, wakame powder V, GF	12
Grilled broccoli, ajo blanco, coriander oil V	14
Cos lettuce, smoked egg sauce, anchovy, dill GF	12
Cabbage slaw, raspberry vinaigrette V, GF	10
Extra house-made sourdough V	5

*Guests please note that a 1.5% surcharge applies to all Credit Card and PayPass payments. A 15% surcharge applies to the total bill on public holidays.*