



SUMMER 2019/20

La Bimba values produce that is in season and from the region. This is an example of our menu; it changes daily as a reflection of what is available from our local suppliers. Please enquire for more information.

OYSTERS, SHUCKED TO ORDER

Pacific (Coffin Bay, SA) With Shallot Vinaigrette	GF, DF	MP
Sydney Rock (Clyde River, NSW) With Lemon	GF, DF	MP
Angasi (St Helens, TAS) With Horseradish	GF, DF	MP

SMALL

White Bean Hummus, Pumpkin, Pepitas, Chilli Oil	VG, GF	17
Beetroot Carpaccio, Ricotta, Hazelnut, Saltbush	V, GF	18
Snapper Ceviche, Blood Orange, Mandarin Sorbet, Sichuan Oil	GF, DF	25
White Nectarine, Goat Curd, Lovage Oil	GF	19
Pâté De Tête, Pickles, Sourdough Toast	DF	16
Beef Tartare, Shallot, Egg Yolk, <i>Ras El Hanout</i> , Potato Crisps	GF, DF	24
Portarlington Mussels, Tomato, Garlic, Chilli, Coriander	GF, DF	25

FISHES OF THE DAY

Portland Flathead, Harissa, Coriander	GF, DF	MP
Portland Flounder, Smoked Butter, Bower Spinach	GF	MP
Apollo Bay Leatherjacket, Jerk Spice, Cabbage Slaw	GF, DF	MP
Port Fairy Mirror Dory, Pistachio, <i>Pil Pil</i> Sauce	GF	MP
Port Fairy Boarfish, Confit Garlic, Fennel, Sherry Vinegar	GF, DF	MP
Apollo Bay Snapper, <i>Chermoula</i> , <i>Pico De Gallo</i>	GF, DF	MP

MEDIUM

Fire-Baked Pumpkin, Macadamia Purée, Grains	VG	35
Eggplant, Smoked Tomato, Grains, Boerenkaas	V	35
'Barongarook Pork' Cutlet, Cherries, Beetroot, Pork Jus	GF	43
'Great Ocean Duck' Roasted On The Bone, Radish, Quandong	GF, DF	45
'KarMichael Angus' Beef Cuts Of The Day	GF, DF	
- 300g Porterhouse		
- 250g Eye Fillet		
- 1kg Rib Eye		
- 1.2kg Tomahawk		

LARGE

Apollo Bay Southern Rock Lobster (Crayfish) – *Requires 48 Hours Notice* MP

La Bimba Paella, Seafood Of The Day (To Share, Allow Min. 30 Mins) GF, DF 80

SIDES

Seawater Potatoes, Cultured Cream, Seaweed Powder V, GF 12

Grilled Broccoli, *Ajo Blanco*, Sherry Currants VG 14

Cabbage Slaw, Sherry Vinaigrette VG, GF 10