



Winter 2015

Entrée

Freshly shucked oysters, lime 21

Panko crumbed oysters, jalapeno dressing 23

Augusta green lip Abalone, chicken consommé, enoki, seaweed 30

Char grilled octopus, kipfler potato, chorizo, pickled garlic 22

Smoked pork terrine, celeriac remoulade, apple, horseradish 19

Cauliflower, Gorgonzola, muscatels, pear 16

Charcuterie: duck pate, duck confit, 'Princi' cured meats, condiments 34

Mains

Grilled North West scampi, wombok, kai lan, chilli jam 45

Ocean trout, ajo blanco, snake beans, almonds, chicken crackle 40

Gnocchi, South west black truffle, heirloom beetroot, oyster mushroom, sage butter 35

Farmed breaded rabbit, Gruyere fondue, baby leeks, shallots 42

45 days dry aged black angus sirloin, heirloom carrots, Jerusalem artichokes, peppercorn sauce 44

Chef's feature MP

Sides

French fries, smoked paprika salt, aioli 8

Broccolini, lemon 12

Field mushrooms, fermented garlic, lemon, parsley 12

Lettuce leaf salad, Reggiano, sherry vinaigrette 9

THE ART OF FINE WINE

Leeuwin Estate Winery: Stevens Road Margaret River WA 6285

Telephone (+618) 9759 0000 Facsimile (+618) 9759 0001

Email: functions@leeuwinestate.com.au Website: www.leeuwinestate.com.au

Dessert

Apple tart tatin, rhubarb, candied walnuts, parsnip ice cream 15

Caramel semi freddo, cumin, peanuts, chocolate 15

Valhrona chocolate soufflé, mousse, muscatel ice cream 17

Frangelico affogato 12

Flourless orange and almond cake

almond praline, double cream, orange and lemon verbena syrup 12

Cheese 15 per cheese

Served with biscuits, quince, fruit and nut roll

d'Argental Brebrousse

This is a pure sheep's milk brie style cheese made in the Lyon region of France. Its bloomy white rind is edged in orange and when perfectly ripe will sink slightly around the perimeter. The flavour is milky with hints of meadow, with a creamy and velvety texture at its peak ripeness.

Gorgonzola DOP dolce

This is a full cream cow's milk, from Piedmont in Italy. The taste is fresh, buttery, dolce with strong hints of milk and herbs. The after taste is round, dolce and creamy. The rind is wrinkly, brownish red in colour; the paste is soft, spreadable, straw in colour with the typical mould.

Cave Aged Cheddar

This handmade, traditional cheddar is produced using milk from Dorset farms and is then matured in natural caves in the Mendip Hills near Somerset. The cheese is presented in a traditional cheesecloth wrap which allows the cheese to breathe whilst maturing and helps give it an earthy finish. Unlike many traditional farmhouse cheddars, Cave Aged has a slightly sweet flavour profile. Its texture is full and creamy, with a tangy bite.

Ubriaco

Cheese and wine combined – this is one of the famous 'drunken' hard cheeses of Italy, matured for a minimum of 12 months. This full flavored cow's milk cheese is soaked in the local red wine Amarone, which stains the rind dark purple and seeps into the cheese creating 'purple veins' and amazing depth of flavour. It is strong and bitey with pronounced wine and grape flavours. The texture is firm, smooth and slightly flaky.

All dishes and ingredients are subject to availability.