



LEEWIN ESTATE
THE ART OF FINE WINE

ENTREE

Geraldton kingfish, chicken tare, oyster, kombu, radish 19

Torbay asparagus, green onion, fromage blanc, cured egg yolk 18

Geographe Bay squid, macadamia milk, courgette, lemon myrtle
21

Lamb belly, buttermilk, almond, smoked cucumber, mint 19

Entrée feature MP

MAIN

Line caught fish, scallop, leek, crab bourride, native greens MP

Pumpkin, toasted rye fettuccine, vadouvan brown butter, goats
curd, seeds 32

Beef oyster blade, gem lettuce, pea, xo sauce, smoked bone
marrow 38

Margaret River venison, pastrami spice, blood orange, witlof, beetroot
44

Main feature MP

SIDES

Butter cabbage, lime, curry leaves, pistachio 12

Bitter leaves, Pecorino Caesar, white anchovy 13

Roasted cauliflower, panch phoran, yoghurt 13

Roasted baby carrots, mallorquina, chevre, fennel 14



LEEWIN ESTATE
THE ART OF FINE WINE

DESSERT

Chocolate sorbet, wattle seed caramel, coconut 17

Nannup pear, lavender, honey ice cream, pecan, yoghurt meringue 17

Toasted brioche parfait, strawberry, elderflower 17

CHEESE 15 per cheese

Brillat Savarin – Bourgogne, France
Triple cream cow's milk, smooth and chalky

Berry's Creek Riverine Blue – Gippsland, Victoria
Buffalo's milk, savoury, buttery

Farmhouse Gold Cheddar – Nannup, Western Australia
Sheep's milk, sweet, rich and nutty