



LEEWIN ESTATE
THE ART OF FINE WINE

ENTREE

Shark Bay scallop crudo, honeydew, cucumber, cultured cream, wild celery 23

Blue Ridge marron, green tomato, koji, seaweed, lime 30

Fennel tart, courgette, Stracciatella, pumpkin seed, lemon myrtle 18

Treeton Hill Farm egg, asparagus, barley, duck ham, buttermilk 19

Entrée feature MP

MAIN

Line caught fish, sweet corn, almonds, Vadouvan, mussels 44

Berkshire pork belly, kai lan, black barley, peanut tofu, Nannup stone fruit 38

Potato gnocchi, beetroot, charred leaves, smoked cheddar 33

Amelia Park lamb rump, confit onion, eggplant, red pepper, anchovy 39

Main feature MP

SIDES

Gem lettuce, wasabi ranch, apple, turnip, sesame 12

Fried Brussel sprouts, nuoc cham, lemongrass, air dried tuna 13

Beans, mustard seeds, tomato, feta 13



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DESSERT

Strawberry ice cream 'sandwich', elderflower, lemon verbena 17

Mango olive oil sorbet, lychee granita, finger lime 17

Manjimup cherries, buckwheat, caramelised white chocolate, liquorice 17

CHEESE 15 per cheese

Brillat Savarin, cinnamon scroll, golden raisins

Bourgogne, France - triple cream cow's milk, smooth and chalky

Berry's Creek Riverine Blue, burnt honey, pollen

Gippsland, Victoria - buffalo's milk, savoury, buttery

Farmhouse Gold Cheddar, piccalilli, apple

Nannup, Western Australia - sheep's milk, sweet, rich and nutty