



LEEWIN ESTATE
THE ART OF FINE WINE

ENTREE

Exmouth tiger prawn, native tamarind, peanut, tomato 23

Margaret River venison, kimchi, kohlrabi, nasi pear 21

Augusta green lip abalone, dashi custard, daikon, lardo, walnuts, roe 32

Beetroot, black garlic, rye, blueberries, mustard 18

MAIN

Line caught fish, leek, clams, chicken butter sauce 44

Pork collar, burnt apple, cabbage, smoked eel 37

Jerusalem artichoke, chestnut spätzle, pecorino, hazelnut, cured yolk 33

Beef short rib, miso, stout, celeriac, mushroom 40

SIDES

Roasted cauliflower, walnuts, capers 13

'Patchwork Farm' heirloom tomatoes, smoked ricotta, fennel pollen
vinegar 13

Broccoli, tapenade, white anchovy 13



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DESSERT

Chocolate mousse, passionfruit, salted caramel, coconut 17

Apple, brown butter parfait, muscatel, macadamia 17

Blackberry, buckwheat, caramelised white chocolate, liquorice 17

CHEESE 15 per cheese

Brillat Savarin, lavosh, 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