



LEEWIN ESTATE
THE ART OF FINE WINE

SPRING MENU

\$89 per person

Chef's spring menu comprises three set courses, with a choice for entrée, main and dessert

Chef's choice welcome canapé

ENTRÉE

Abrolhos Island scallop crudo, coconut, cucumber, native lime, Thai basil

or

Spring peas, jersey curd, nori, baby onion, black garlic

MAIN

Line caught fish, Torbay asparagus, crab, miso

or

Arkady lamb rump, carrot, buttermilk, black barley, honey, lavender

DESSERT

Rhubarb, crème fraiche parfait, buckwheat, rosella, sorrel

or

Pyeongana cheddar, green raisins, apple, lavosh