



LEEUWIN ESTATE
THE ART OF FINE WINE

TASTING MENU

6 course menu \$109 per person

With current release wines \$57 or museum release wines \$94

Chef's choice

2017 Leeuwin Estate Brut

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

2019 Art Series Riesling or 2012 Art Series Riesling

Line caught fish, Torbay asparagus, crab, miso

2017 Art Series Chardonnay or 2011 Art Series Chardonnay

Wagin duck, honeydew, hoisin, ginger

2017 Art Series Shiraz or 2011 Art Series Shiraz

Margaret River Wagyu, broad bean, smoked onion, bush tomato

2016 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon

Cape gooseberries, fennel, olive oil, lemon myrtle

Tea or coffee

OPTIONAL

Henriques & Henriques Madeira 15-year-old Verdelho 15

Cognac Tesseron Lot 26 XO Tradition 39

Pyengana cheddar, green raisins, apple, lavosh 9