



LEEWIN 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

*2018 Leeuwin Estate Brut*

Estate sourdough, butter

Abrolhos Island scallop crudo, green tomato, cape gooseberries, lemon myrtle

*2019 Art Series Riesling or 2013 Art Series Riesling*

Fromage Blanc, peas, asparagus, courgette, chamomile

*2019 Art Series Sauvignon Blanc or 2014 Art Series Sauvignon Blanc Semillon*

Line caught fish, kohlrabi, dashi, smoked roe, kelp

*2017 Art Series Chardonnay or 2011 Art Series Chardonnay*

Margaret River Wagyu, lettuce, pistachio, stout

*2016 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon*

Strawberry, vanilla parfait, lemon verbena

*Petit four, Tea or coffee*

### EXTRAS

Estate sourdough, butter 5

Cambray Ashover, stone fruit, gingerbread brioche 9

Henriques & Henriques Madeira 15-year-old Verdelho 15

Cognac Tesseron Lot 26 XO Tradition 39