



LEEWIN ESTATE  
THE ART OF FINE WINE

## SEASONAL MENU

\$89 per person

Add 90ml wine matching – current release 29 or museum release 57

Chef's canapé  
*2019 Leeuwin Estate Brut*

Estate baked sourdough focaccia

### **Entrée**

Abrolhos Island scallop crudo, green tomato, cape gooseberries, lemon myrtle  
*2019 Art Series Riesling or 2013 Art Series Riesling*

Or

Fromage Blanc, asparagus, summer greens, chamomile, desert lime  
*2019 Art Series Sauvignon Blanc or 2014 Art Series Sauvignon Blanc Semillon*

### **Main**

Line caught fish, daikon, dashi, smoked roe, kelp  
*2017 Art Series Chardonnay or 2011 Art Series Chardonnay*

Or

Margaret River Wagyu, lettuce, pistachio, stout  
*2016 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon*



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**Dessert**

Chocolate, cherry, wattle seed, amazake

Or

Cambray Ashover, stone fruit, gingerbread brioche, hazelnut

**Extras**

Potato croquette 12

Summer leaves 10

Estate sourdough 5