



LEEWIN ESTATE
THE ART OF FINE WINE

TASTING MENU

Presenting the best of the Leeuwin dining experience, the six-course Tasting Menu is the quintessential fine-dining experience.

6 course menu \$119 per person

With current release wines \$58 or museum release wines \$92

Chef's canapé

2018 Leeuwin Estate Brut

Estate sourdough, butter

Scallop crudo, mandarin, persimmon, lardo, ginger

2020 Art Series Riesling or 2013 Art Series Riesling

Line caught fish, celeriac, cuttlefish, XO

2018 Art Series Chardonnay or 2011 Art Series Chardonnay

Kangaroo fillet, native plum, pepper berry cream, beetroot

2018 Art Series Shiraz or 2014 Art Series Shiraz

Margaret River wagyu beef cheek, confit onion, turnip

2017 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon

Rhubarb parfait, rosella, jasmine, roasted rice

Petit four

EXTRAS

Cambrey Blackwood Blue, fig, apple, pepper berry 9

Please note a 15% surcharge applies on public holidays.