



LEEUWIN ESTATE  
THE ART OF FINE WINE

## SEASONAL MENU

A three-course menu (plus welcome canapé), with a choice for entrée, main and dessert, showcasing exceptional seasonal West Australian produce.

\$89 per person

Add 90ml wine matching – current release 36 or museum release 52

Chef's canapé

*2018 Leeuwin Estate Brut*

Estate baked sourdough, cultured butter

### ENTRÉE

Scallop crudo, mandarin, persimmon, lardo, ginger  
*2020 Art Series Riesling or 2013 Art Series Riesling*

or

Kangaroo fillet, native plum, pepper berry cream, beetroot  
*2018 Art Series Shiraz or 2014 Art Series Shiraz*

or

Quince, fromage blanc grape must, macadamia, radicchio  
*2020 Art Series Sauvignon Blanc*



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## MAIN

Line caught fish, celeriac, cuttlefish, XO  
*2018 Art Series Chardonnay or 2011 Art Series Chardonnay*

or

Margaret River wagyu beef cheek, confit onion, turnip  
*2017 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon*

or

Parisienne gnocchi, Jerusalem artichoke, hazelnut, black truffle  
*2017 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon*

## DESSERT

Rhubarb parfait, rosella, jasmine, roasted rice

or

Cambray Blackwood Blue, fig, apple, pepper berry

## EXTRAS

Potato and Manchego croquette 12

Gem lettuce, apple, kimchi, sesame 12

Estate sourdough 5

*Please note a 15% surcharge applies on public holidays.*