



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 \$59 or museum release wines \$92

Chef's canapé

2019 Leeuwin Estate Brut

Estate baked sourdough, cultured butter

Cured scallop, kiwi, yuzu kosho, finger lime

2020 Art Series Riesling or 2013 Art Series Riesling

Quince, fromage blanc, grape must, macadamia, radicchio

2020 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc

Pork collar, sugarloaf cabbage, abalone, smoked lardo

2018 Art Series Chardonnay or 2009 Art Series Chardonnay

Margaret River wagyu beef cheek, confit onion, turnip

2017 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon

Rhubarb parfait, rosella, blood orange, roasted rice

Petit four

EXTRAS

Oak Valley truffle, brie, brioche, honey \$15

Please note a 15% surcharge applies on public holidays.