



LEEWIN ESTATE
THE ART OF FINE WINE

SEASONAL MENU

A three-course menu showcasing exceptional seasonal West Australian produce.

\$89 per person

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

Chef's canapé
2019 Leeuwin Estate Brut

Estate baked sourdough, cultured butter

ENTRÉE

Cured scallop, kiwi, yuzu kosho, finger lime
2020 Art Series Riesling or 2013 Art Series Riesling

or

Kingfish, broken rice, black bean, chicken skin
2020 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc

or

Quince, fromage blanc grape must, macadamia, radicchio
2020 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc



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MAIN

Pork collar, sugarloaf cabbage, abalone, smoked lardo
2018 Art Series Chardonnay or 2009 Art Series Chardonnay

or

Margaret River wagyu, miso, kohlrabi, celery, horseradish
2017 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon

or

Parisienne gnocchi, Jerusalem artichoke, mushroom, hazelnut
2017 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon

DESSERT

Milk chocolate, malt, wattle seed, buttermilk

or

Pyengana cheddar, fennel lavosh, apple, raisin

EXTRAS

Potato and Manchego croquette \$12

Gem lettuce, apple, kimchi, sesame \$12

Estate sourdough \$5

Please note a 15% surcharge applies on public holidays.