



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

*2021 Art Series Riesling or 2013 Art Series Riesling*

Torbay asparagus, jersey curds, vadouvan, macadamia

*2020 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc*

Pork collar, sugarloaf cabbage, abalone, wild onion

*2018 Art Series Chardonnay or 2009 Art Series Chardonnay*

Amelia Park Lamb rump, broad beans, miso, smoked buttermilk, anchovy

*2017 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon*

Blueberry, elderflower, koji, almond

Petit four

**EXTRAS**

Pyengana cheddar, fennel lavosh, apple, raisin \$15

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