



LEEUWIN 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

FIRST COURSE

Cured scallop, kiwi, yuzu kosho, finger lime

2021 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

Torbay asparagus, jersey curds, vadouvan, macadamia

2020 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc



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SECOND COURSE

Pork collar, sugarloaf cabbage, abalone, wild onion
2018 Art Series Chardonnay or 2009 Art Series Chardonnay

or

Amelia Park Lamb rump, broad beans, miso, smoked buttermilk, anchovy
2017 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon

or

Spelt pappardelle, celeriac, peas, desert lime, smoked yolk
2018 Art Series Chardonnay or 2009 Art Series Chardonnay

THIRD COURSE

Milk chocolate, malt, wattle seed, buttermilk

or

Pyengana cheddar, fennel lavosh, apple, raisin

EXTRAS

Potato and Manchego croquette \$12

Gem lettuce, apple, miso ranch, sesame \$12

Estate sourdough \$5

Please note a 15% surcharge applies on public holidays.