



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 \$125 per person

With current release wines \$59 or museum release wines \$92

Chef's canapé

2019 Leeuwin Estate Brut

Estate baked sourdough, cultured butter

Kingfish, smoked buttermilk, gooseberry, horseradish, celery

2021 Art Series Riesling or 2013 Art Series Riesling

Ricotta, kohlrabi, desert lime, yuzu kosho, cucumber

2021 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc

Line caught fish, fennel, crab, lime

2018 Art Series Chardonnay or 2009 Art Series Chardonnay

Margaret River Wagyu, miso, eggplant, mushroom, black bean

2017 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon

Blueberry, elderflower, koji, almond

Petit four

EXTRAS

Cambay sheep cheese, apricot, chamomile, brioche \$15

Please note a 15% surcharge applies on public holidays.