



LEEUWIN ESTATE
THE ART OF FINE WINE

SEASONAL MENU

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

\$95 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

Kingfish, smoked buttermilk, gooseberry, horseradish, celery

2021 Art Series Riesling or 2013 Art Series Riesling

or

Geraldton rock lobster, tomato ponzu, nectarine, seaweed

2021 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc

or

Ricotta, kohlrabi, desert lime, yuzu kosho, cucumber

2021 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc



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SECOND COURSE

Line caught fish, fennel, crab, lime

2018 Art Series Chardonnay or 2009 Art Series Chardonnay

or

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

2017 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon

or

Parisienne gnocchi, smoked cheddar, corn, vadouvan, almonds

2018 Art Series Chardonnay or 2009 Art Series Chardonnay

THIRD COURSE

Milk chocolate, malt, cherries, wattle seed, buttermilk

or

Cambray sheep cheese, apricot, brioche, chamomile

EXTRAS

Fried kipflers, cultured cream, almond, romesco \$12

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

Estate sourdough \$5

Please note a 15% surcharge applies on public holidays.