



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

2020 Leeuwin Estate Brut

Estate baked sourdough, cultured butter

FIRST COURSE

Pearl meat, nashi, red curry, coconut

2021 Art Series Riesling or 2013 Art Series Riesling

or

Octopus, lemon, chicken skin, saltbush

2021 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc

or

Ricotta, pumpkin, native thyme, pepitas

2021 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc



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SECOND COURSE

Line caught fish, fennel, crab, lime

2019 Art Series Chardonnay or 2009 Art Series Chardonnay

or

Wagin duck, plum, pickled walnut, beetroot

2019 Art Series Shiraz or 2014 Art Series Shiraz

or

Parisienne gnocchi, smoked cheddar, corn, vadouvan, almonds

2019 Art Series Chardonnay or 2009 Art Series Chardonnay

THIRD COURSE

Apple, white chocolate, macadamia, marigold

or

Brillat Savarin, strawberry sofrito, pain de mie, fennel

EXTRAS

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

Gem lettuce, apple, miso ranch \$12

Estate sourdough \$5

Please note a 15% surcharge applies on public holidays.