



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

2020 Leeuwin Estate Brut

Estate baked sourdough, cultured butter

Pearl meat, nashi pear, red curry, coconut

2021 Art Series Riesling or 2014 Art Series Riesling

Ricotta, pumpkin, native thyme, pepitas

2021 Art Series Sauvignon Blanc or 2015 Art Series Sauvignon Blanc

Line caught fish, sugarloaf cabbage, buttermilk, mussels, bonito, lime

2019 Art Series Chardonnay or 2009 Art Series Chardonnay

Arkady lamb, celeriac, miso, nori

2018 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon

Apple, white chocolate, macadamia, marigold

Petit four

EXTRAS

Brillat Savarin, strawberry sofrito, lavosh, fennel \$15

Please note a 15% surcharge applies on public holidays.