



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 pear, red curry

2021 Art Series Riesling or 2014 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, sugarloaf cabbage, buttermilk, mussels, bonito, lime
2019 Art Series Chardonnay or 2009 Art Series Chardonnay

or

Arkady lamb, celeriac, miso, nori
2018 Art Series Cabernet Sauvignon or 2012 Art Series Cabernet Sauvignon

or

Parisienne gnocchi, golden beetroot, Reggiano curd, smoked onion
2019 Art Series Chardonnay or 2009 Art Series Chardonnay

THIRD COURSE

Apple, white chocolate, macadamia, marigold

or

Brillat Savarin, strawberry sofrito, lavosh, 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.