



LEEWIN ESTATE
THE ART OF FINE WINE

SEASONAL MENU

*A three-course menu showcasing exceptional, seasonal West Australian produce.
\$115 pp. Add 90ml wine matching current release \$50.*

Chef's canapé
2022 Leeuwin Estate Brut

Estate sourdough, cultured butter

FIRST COURSE

Scallop crudo, yuzu kosho cream, kohlrabi, apple ponzu
2024 Art Series Riesling
or

Kingfish, macadamia, cucumber, native citrus
2024 Art Series Riesling
or

Torbay asparagus, egg, wild leek
2024 Art Series Sauvignon Blanc

SECOND COURSE

Line caught fish, prawn, xo, cabbage, dashi
2021 Art Series Chardonnay
or

Lamb rump, taramasalata, broad beans, anise myrtle
2021 Art Series Cabernet Sauvignon
or

Ricotta gnocchi, pistachio, celeriac, pecorino
2021 Art Series Chardonnay

THIRD COURSE

Chocolate, soy caramel, rice, hazelnut
or

Lemon parfait, honey, camomile



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EXTRAS

Estate sourdough, cultured butter \$2 per person

Fried brussel sprouts, macadamia, ancho \$14

Gem lettuce, courgette, smoked buttermilk, parmesan \$14

Please note a 15% surcharge applies on public holidays.