



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 \$160pp.

With current release wines \$75, or icon museum release wines \$115.

Chef's canapé

2022 Leeuwin Estate Brut

Estate sourdough, cultured butter

Scallop crudo, yuzu kosho cream, kohlrabi, apple ponzu

2024 Art Series Riesling or 2016 Art Series Riesling

Torbay asparagus, egg, wild leek

2024 Art Series Sauvignon Blanc

Line caught fish, prawn, xo, cabbage, dashi

2021 Art Series Chardonnay or 2015 Art Series Chardonnay

Lamb rump, taramasalata, broad beans, anise myrtle

2021 Art Series Cabernet Sauvignon or 2013 Art Series Cabernet Sauvignon

Chocolate, soy caramel, rice, hazelnut

Petit four

Please note a 15% surcharge applies on public holidays.