

TASTING MENU

Presenting the best of the Leeuwin dining experience, the six-course Tasting Menu is the quintessential fine-dining experience.

6 course menu \$150pp.

With current release wines \$70, or icon museum release wines \$110.

Chef's canapé

2021 Leeuwin Estate Brut

Estate sourdough, cultured butter

Scallop crudo, crab, aji Amarillo, sunrise lime

2023 Art Series Riesling or 2016 Art Series Riesling

Asparagus, brown butter, gribiche, desert lime, parsley

2023 Art Series Sauvignon Blanc

Line caught fish, cuttlefish, ravigote sauce, finger lime

2020 Art Series Chardonnay or 2009 Art Series Chardonnay

Margaret River wagyu, tomato XO, sobrasada, black garlic

2019 Art Series Cabernet Sauvignon or 2013 Art Series Cabernet Sauvignon

Blueberry, white chocolate, olive oil, Geraldton wax

Petit four

EXTRAS

Cambray reserve cheddar, cornbread, spiced raisin \$17

Please note a 15% surcharge applies on public holidays.