



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

2021 Leeuwin Estate Brut

Estate sourdough, cultured butter

FIRST COURSE

Scallop crudo, crab, aji Amarillo, sunrise lime

2023 Art Series Riesling

or

Blue Ridge Marron, corn, red pepper kosho, lardo

2023 Art Series Riesling

or

Stracchino, nori, green tomato, anise myrtle

2023 Art Series Sauvignon Blanc

SECOND COURSE

Line caught fish, cuttlefish, ravigote sauce, finger lime

2021 Art Series Chardonnay

or

Margaret River wagyu, oyster sauce, mushroom, caviar

2020 Art Series Cabernet Sauvignon

or

Cavatelli, courgette, ricotta, preserved lemon

2021 Art Series Chardonnay

THIRD COURSE

Blueberry, white chocolate, olive oil, Geraldton wax

or

Cambay reserve cheddar, cornbread, spiced raisin



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EXTRAS

Estate sourdough, cultured butter \$5
Kipfler potatoes, onion, chicken fat, sage \$14
Waldorf salad – witlof, celeriac, walnut, grape \$14

Please note a 15% surcharge applies on public holidays.