



LEEWIN ESTATE
THE ART OF FINE WINE

TASTING MENU

Capturing the essence of Leeuwin's dining experience, the six-course Tasting Menu offers a quintessential fine-dining journey through seasonal flavours and artistry.

6 course menu \$160pp.

With current release wines \$80, or icon museum release wines \$120.

Chef's canapé

2023 Leeuwin Estate Brut

Spelt sourdough, Cambray cheese curd, honey, rosemary

Torbay asparagus, dashi custard, abalone, peas

2025 Art Series Riesling or 2019 Art Series Riesling

Golden beetroot, fromage blanc, marigold, sunrise lime

2024 Art Series Sauvignon Blanc

Glacier 51 toothfish, mussels, leek, potato, dashi

2022 Art Series Chardonnay or 2012 Art Series Chardonnay

Arkady lamb, fennel, artichoke, Geraldton wax

2022 Art Series Cabernet Sauvignon or 2013 Art Series Cabernet Sauvignon

Rhubarb, ginger, olive oil, yoghurt

Petit four

Please note a 15% surcharge applies on public holidays.