



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 \$55.*

Chef's canapé

2023 Leeuwin Estate Brut

Spelt sourdough, Cambray cheese curd, honey, rosemary

FIRST COURSE

Torbay asparagus, dashi custard, abalone, peas

2025 Art Series Riesling

or

Cuttlefish, yuzu kosho, cucumber

2024 Art Series Sauvignon Blanc

or

Golden beetroot, fromage blanc, marigold, sunrise lime

2024 Art Series Sauvignon Blanc

SECOND COURSE

Glacier 51 toothfish, mussels, leek, potato, dashi

2022 Art Series Chardonnay

or

Arkady lamb, fennel, artichoke, Geraldton wax

2022 Art Series Cabernet Sauvignon

or

Cavatelli, cauliflower, pecorino, hazelnut

2022 Art Series Chardonnay

THIRD COURSE

Cambray Blackwood Blue, pear, financier, pine nuts, lemon thyme

or

Rhubarb, ginger, olive oil, yoghurt



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EXTRAS

Spelt sourdough, Cambray cheese curd, honey, rosemary \$2 per person

Spring garden salad, macadamia, miso \$14

Kipfler potatoes, onion ranch, chicken skin \$14

Please note a 15% surcharge applies on public holidays.