



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

Scallop crudo, crab, kohlrabi, apple ponzu

*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*

Margaret River wagyu, cabbage, onion, sage

*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.*