



LEEUWIN 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, yuzu kosho, grapes, avocado

*2025 Art Series Riesling or 2015 Art Series Riesling*

Tomatoes, summer squash, nori

*2025 Art Series Sauvignon Blanc*

Glacier 51 toothfish, corn, kohlrabi, prawn, tomato dashi

*2022 Art Series Chardonnay or 2003 Art Series Chardonnay*

Arkady lamb, fennel, artichoke, Geraldton wax

*2022 Art Series Cabernet Sauvignon or 2013 Art Series Cabernet Sauvignon*

Peaches, cream, lemon verbena, roasted vanilla

Petit four

*Please note a 15% surcharge applies on public holidays.*