



LEEUWIN 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

Wagyu, lettuce, pickled onion, aged cheddar, bread sauce

2024 Prelude Vineyards Chardonnay

or

Scallop crudo, yuzu kosho, grapes, avocado

2025 Art Series Riesling

or

Tomatoes, summer squash, nori

2025 Art Series Sauvignon Blanc

SECOND COURSE

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

2022 Art Series Chardonnay

or

Arkady lamb, fennel, artichoke, Geraldton wax

2022 Art Series Cabernet Sauvignon

or

Cavatelli, ricotta, asparagus, salted lemon, pistachio

2022 Art Series Chardonnay

THIRD COURSE

Cambray Farmhouse Gold, mango chutney, fennel lavosh

or

Peaches, cream, lemon verbena, roasted vanilla



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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 \$14

Please note a 15% surcharge applies on public holidays.