



LEEWIN ESTATE
THE ART OF FINE WINE

SEASONAL MENU

*A three-course menu showcasing exceptional, seasonal West Australian produce.
\$125 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, celeriac, walnut, black garlic
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, Cambay cheese curd, honey, rosemary \$2 per person

Gem lettuce, tarragon, radish \$14

Kipfler potatoes, roasted onion \$14

Please note a 15% surcharge applies on public holidays.