



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, 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, 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.*