



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

Skull Island prawn, tomato, peanut, lime

2025 Art Series Riesling or 2011 Art Series Riesling

Carrot, sunflower hummus, sesame, sheep yoghurt

2025 Art Series Sauvignon Blanc

Frankland River pork, pear, mustard greens

2023 Art Series Chardonnay or 2011 Art Series Chardonnay

Margaret River wagyu, seaweed bearnaise, potato

2022 Art Series Cabernet Sauvignon or 2013 Art Series Cabernet Sauvignon

Plum, chocolate, pistachio

Petit four

Please note a 15% surcharge applies on public holidays.