



LEEWIN ESTATE  
THE ART OF FINE WINE

## SEASONAL MENU

*A three-course menu showcasing exceptional, seasonal West Australian produce.  
\$125 pp. Add 90ml current release wine pairing \$55.*

Chef's canapé  
*2023 Leeuwin Estate Brut*

Spelt sourdough, Cambray cheese curd, honey, rosemary

## FIRST COURSE

Skull Island prawn, tomato, peanut, lime  
*2025 Art Series Riesling*  
or

Esperance scallop, celeriac, nori, dashi  
*2025 Art Series Sauvignon Blanc*  
or

Carrot, sunflower hummus, sesame, sheep yogurt  
*2025 Art Series Sauvignon Blanc*

## SECOND COURSE

Frankland River pork, pear, mustard greens  
*2023 Art Series Chardonnay*  
or

Margaret River wagyu, seaweed bearnaise, potato  
*2022 Art Series Cabernet Sauvignon*  
or

Cavatelli, fioretto, roasted onion, aged cheddar  
*2023 Art Series Chardonnay*

## THIRD COURSE

Cambray Blackwood Blue, Eccles cake, apple, quince  
or

Plum, chocolate, pistachio



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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.*