



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

2024 Leeuwin Estate Brut

Spelt sourdough, cultured butter

Blue Ridge marron, blood lime, lemon myrtle, pistachio

2025 Art Series Riesling or 2011 Art Series Riesling

Carrot, sunflower hummus, sesame, sheep yoghurt

2025 Art Series Sauvignon Blanc

Frankland River pork, abalone, mushroom

2023 Art Series Chardonnay or 2013 Art Series Chardonnay

Margaret River wagyu, kohlrabi, black garlic

2022 Art Series Cabernet Sauvignon or 2014 Art Series Cabernet Sauvignon

Rhubarb roly poly, rosella, hay, olive oil, macadamia

Petit four

Proudly serving seasonal, Australian sourced seafood.

Please note a 15% surcharge applies on public holidays.