



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
2024 Leeuwin Estate Brut

Spelt sourdough, cultured butter

FIRST COURSE

Blue Ridge marron, blood lime, lemon myrtle, pistachio
2025 Art Series Riesling
or

Esperance scallop, celeriac, truffle
2025 Art Series Sauvignon Blanc
or

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

SECOND COURSE

Frankland River pork, abalone, mushroom
2023 Art Series Chardonnay
or

Margaret River wagyu, kohlrabi, black garlic
2022 Art Series Cabernet Sauvignon
or

Cavatelli, white asparagus, Jerusalem artichoke, truffle
2023 Art Series Chardonnay

THIRD COURSE

Cambray Blackwood Blue, Eccles cake, apple, quince
or

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



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EXTRAS

Spelt sourdough, cultured butter	\$2 per person
Brussel sprouts, macadamia, miso	\$14
Kipfler potatoes, roasted onion	\$14

Proudly serving seasonal, Australian sourced seafood.

Please note a 15% surcharge applies on public holidays.