



Leeuwin Estate Dinner Menu

Kingfish and caviar

Sand carrot and marigold

Foie gras cornetto

Apricot and Comté 36

Prelude Vineyards Chardonnay 2021

Dungeness crab, cucumber, lettuce gazpacho

Art Series Riesling 2021

Wild mushroom custard, diver scallop, forest garlic
girolle mushroom, Manjimup truffle

Art Series Chardonnay 2019

New Caledonian blue prawn “tagliolini”

Patagonian toothfish, pāua, broad beans, fennel, passionfruit sabayon

Art Series Chardonnay 2014

Rhuq Estate lamb, harissa, chickpea panisse, saltbush

Art Series Cabernet Sauvignon 2014

Art Series Cabernet Sauvignon 2018

Pain perdu, Mara des Bois, tonka bean

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

All prices are subject to service charge and tax
The menu and price is subject to change without prior notice