

STOREHOUSE

5-COURSE DEGUSTATION DINNER

AMUSE BOUCHE

2018 LEEUWIN ESTATE BRUT

Freshly shucked oyster, yuzu, oyster emulsion, caviar
Shark Bay crab mayo, kiwi squid ink crisp

ENTRÉE

2019 LEEUWIN ESTATE SAUVIGNON BLANC

Ocean trout, peas, pickled mandarin,
Cambray sheep's curd, beetroot

2017 & 2018 LEEUWIN ESTATE CHARDONNAY

Prawn and crayfish raviolo, shellfish bisque,
preserved Coomer truffles

MAIN COURSE

2017 LEEUWIN ESTATE CABERNET SAUVIGNON

Margaret River venison saddle and shoulder,
prune, five spice fig, chocolate jus

DESSERT

2018 LEEUWIN ESTATE SHIRAZ

Chocolate cheesecake, raspberry granita



LEEUWIN ESTATE
THE ART OF FINE WINE