



**Autumn 2016**

## **Entrée**

Freshly shucked oysters, lime 21

Grilled oysters, preserved lemon, fennel butter, jamón 23

Kingfish ceviche, grapefruit, young coconut, jalapeño, kaffir lime 20

Augusta green lip abalone, yuzu, mandarin oil, puffed rice 30

Harvey Bay half shell scallops, brown butter, samphire 22

Parsnip, pear tortellini, blue cheese, black pepper crumb 16

Charcuterie: terrine, pate, 'Princi' cured meats, chorizo paste, condiments 34

## **Mains**

Barramundi, hot and sour shellfish broth, cuttlefish 44

Kimberley prawns, grains, dates, eggplant, pomegranate, Za'atar 34

South West marron, almond milk, jamón, smoked caviar, egg yolk 49

Ricotta gnocchi, spigarello, dried fig, hazelnut 30

Milk fed veal brisket, onion soubise, baby potatoes, leeks 34

45 days dry aged black angus sirloin, king oyster mushroom, spring onion, café de Paris 44

*Chef's feature MP*

## **Sides**

French fries, cracked pepper, salt, aioli 9

Heirloom carrots, south west honey, grains 12

Kipfler, eschalot, sherry, pancetta, cos 10

Broccolini, extra virgin olive oil 12

## **THE ART OF FINE WINE**

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## **Dessert**

Black sesame sponge, miso caramel ice cream, yuzu, nori 17

Chocolate, cherry sorbet, peanut brittle 17

Spiced apple tea cake, brown butter and sage ice cream 17

Frangelico affogato 12

Orange and almond cake, almond praline, double cream, orange and lemon verbena syrup 12

## **Cheese** 15 per cheese

Served with biscuits, quince, fruit and nut roll

### **d'Argental Brebrousse**

This is a pure sheep's milk brie style cheese made in the Lyon region of France. Its bloomy white rind is edged in orange and when perfectly ripe will sink slightly around the perimeter. The flavour is milky with hints of meadow, with a creamy and velvety texture at its peak ripeness.

### **Gorgonzola DOP dolce**

This is a full cream cow's milk, from Piedmont in Italy. The taste is fresh, buttery, dolce with strong hints of milk and herbs. The after taste is round, dolce and creamy. The rind is wrinkly, brownish red in colour; the paste is soft, spreadable, straw in colour with the typical mould.

### **Brillat-Savarin**

A pure cow's milk cheese from Normandy in France. A very mild, creamy soft cheese with a white mould. Affinage of 2 –4 weeks and the addition of hot, rich cream to the milk result in a mild, finely acidic pate with a tender, creamy butter consistency. This triple cream white mould has a milky, slightly sour, sometimes tangy flavour and a sweet cream smell.

### **Cabot clothbound Cheddar**

This specialty cloth bound cheddar is made by Cabot Creamery in New England, Vermont, USA and is aged at the Cellars of Jasper Hill. It is a true English-style traditional cheddar made from 100% cow's milk. A well balanced cheddar that impresses the taste buds with layers of lingering nut, fruit and butter flavours, while finishing with the mellow undertones of caramel - it has all the texture characteristic of an English-style cheddar.

*All dishes and ingredients are subject to availability.*