

BUSSELTON JETTY
UNDERWATER DINING

MENU

1ST COURSE - ON THE TRAIN

Albany rock oysters, tequila & lime
2015 Leeuwin Estate Brut

2ND COURSE

Scallop toro, squid ink cracker, sour plum
2017 Art Series Sauvignon Blanc

3RD COURSE

Hiramasa Kingfish, peach, stracciatella, yuzu kosho, kelp
2017 Art Series Riesling

4TH COURSE

Donnybrook marron, salt bush butter, foraged herbs
2015 Art Series Chardonnay

5TH COURSE

Local dhufish, chewy carrot, sunflower, marigold
2013 Art Series Chardonnay

6TH COURSE

Rangers Valley rump cap, sweetcorn & miso,
wood ear mushroom
2015 Art Series Cabernet Sauvignon

7TH COURSE

Camp fire
2017 Wise Wines Botrytis Semillon

8TH COURSE - ON THE TRAIN

Petit fours
2015 Art Series Shiraz

HEATH TOWNSEND
BEN JACOBS
WISE FOOD

LEEUWIN ESTATE
WISE WINES

BUSSELTON JETTY
UNDERWATER DINING
WINE TASTING NOTES

2015 LEEUWIN ESTATE BRUT

Fragrant jasmine and lemon blossom integrate with grapefruit and apple. Subtle nuances of nougat, brioche, and almond meal offer balanced complexity. Grapefruit, cut lemon and finger lime provide the backbone of a tight palate that also features savoury edges with a fine thread of natural acidity.

2017 ART SERIES SAUVIGNON BLANC

Brightly fragrant with an abundance of cut lime, lychee, lemon skin and nuances of black pastille combining with jasmine and white magnolia flowers. Subtle savoury spices of kaffir and split vanilla pod complement the concentrated nose. A tightly framed palate leads to more generosity on the mid palate with delicate textures and layers. There is a clear fruit spectrum on lime, lemon, guava and grapefruit. The palate has energy with higher natural acidity forming the shape and length marking a great Sauvignon Blanc vintage.

2017 ART SERIES RIESLING

Bright, lifted and perfumed, the nose exhibits lemon pith, cut lime, kaffir lime leaf, and lemongrass. Heightened jasmine flowers combined with mineral notes. The entry onto the palate is gentle and textural, delicate lemon and lime again feature throughout the palate, which is defined with a finely threaded acid structure.

2015 ART SERIES CHARDONNAY

Classical pear skin, lime and white peach fruit spectrum defines the nose, amidst sweeter notes of nougat, sesame brittle and brioche. It is concentrated and complex with subtle fragrant jasmine and savoury flint and wet stone. A tightly directed palate, yet with enviable length. Woven layers of lemon curd, cut lime and grapefruit pith penetrate throughout the palate with a distinctive mineral thread. Delicate oak use presents gentle complexing notes of cinnamon, nutmeg and hazelnuts.

HEATH TOWNSEND
BEN JACOBS
WISE FOOD

LEEUWIN ESTATE
WISE WINES

BUSSELTON JETTY
UNDERWATER DINING
WINE TASTING NOTES

2013 ART SERIES CHARDONNAY

A concentrated and vibrant aroma, highlighted by lime curd, juicy pears and lemon flesh in the foreground. Beneath lies subtle complexities of cinnamon quill, black cardamom, amongst toasted hazelnuts and pecans. An open, textural and layered entry continues to a youthful and fine palate with laced acidity and a seamless finish. Cut limes, pears and white peach dominate the palate, woven with savoury almonds, sweet spice and seamless elegant length.

2014 ART SERIES CABERNET SAUVIGNON

A highly expressive and fragrant nose with violet, lavender, bay leaf and fennel seed weaving through a dense core of blackcurrant and red cherry. Subtle anise, cumin, cedar, cracked coffee bean and cocoa lie in the background. The palate has purity and elegance; delicate layers of cherries, blackcurrants and Satsuma plums combine with a vibrant thread of natural acidity, giving direction and focus. Cinnamon and clove are present on the mid-palate which extends long with tightly coiled powdery tannins.

2017 WISE WINES BOTRYTIS SEMILLON

In 2017 Semillon grapes from Cullen Magner Vineyard in Margaret River became raisined and partially botrytised, allowing our wine maker a rare opportunity to produce this fine dessert wine with high residual sugar. Aromas of dried apricot, fig, melon and straw precede a long viscous palate, subtle botrytized and forest floor characters. The finish is long and lingering.

2015 ART SERIES SHIRAZ

A myriad of cherries, mulberries and blood plums provide the framework on the nose, with camphor, cumin, anise, and toasted fennel seed in the background. Subtle cacao and cracked coffee bean combine with elevated notes of lavender. The palate is fine with structural tannins and bright acidity. Again, cherries and mulberries are present with savoury oak char and subtle dark chocolate within.

HEATH TOWNSEND
BEN JACOBS
WISE FOOD

LEEWIN ESTATE
WISE WINES