



WILLS DOMAIN WINERY  
CHEFS TASTING MENU

house made native seed bread  
cheeky cow butter | fermented honey from our bee's

chef's daily snacks

abrolhos island scallops  
bill's avocados | kohlrabi | brown rice tozazu

karridale heirloom tomatoes  
stracciatella | yellow chilli tigers milk | frozen green tomato nectar

cervantes rock lobster  
sweetcorn | cured egg yolk | crayfish and lime butter

williams arkady lamb  
garden herbs | pistachio | cucumber

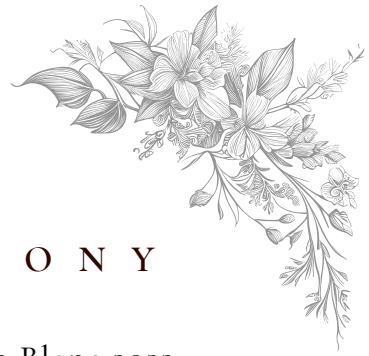
wagin duck  
rhubarb | endive | spiced anise myrtle

wills domain estate honey  
youlk | rieberry | desert lime | ginger

margaret river bahen & co chocolate mousse  
deborah lake salted caramel | mount barker olive oil | geraldton wax

petit fours

\$179



## W I N E   S Y M P H O N Y

### Mystic Spring Semillon Sauvignon Blanc 2023

Lifted limey with spice and tropical fruits. A lovely lingering brine-like minerality with a clean and refreshing finish.

### Single Vineyard Semillon 2017

Balanced with flavors of white pears and nectarines. Coating acidity, brought together by yet more citrus and creamy oak tones

### The Coveted Chardonnay 2021

An elegant Chardonnay, full of white stone fruit and subtle French oak tannin

### Paladin Hill Matrix 2020

A classic Bordeaux blend, this is Wills Domain's flagship wine. An aromatic nose of black currants and blueberries

### Single Vineyard Shiraz 2017

Stewed fruits are and hints of chocolate on the nose. The wine is very savory but still retains its youthful fruity flavours.

### Wills Royal

Cuvée d'Élevage Blanc de Blanc, Swan River Distillery  
Limoncello, yuzu & kaffir lime

### Cuvée d'élevage Elsie's Cane Cut Semillon 2018

The nose shows bright notes of lemon peel, white fleshy nectarine and grapefruit with a subtle touch of sweet basil