



WILLS DOMAIN WINERY
CHEFS TASTING MENU

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

chef's daily snacks

house made pickled fennel
bill's avocados | kohlrabi | brown rice tozazu

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

house made chickpea tempeh
sweetcorn | fermented chili | finger lime

margaret river sugarloaf cabbage
garden herbs | pistachio | cucumber

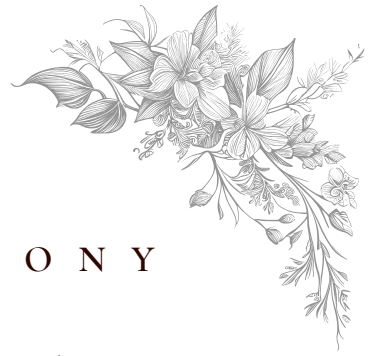
house made smoked tofu
rhubarb | endive | spiced anis myrtle

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

margaret river bahen & co chocolate mousse
deborah lake salt caramel | mount baker 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