

As summer peaks, the production team prepares for harvest. In the vineyard, grapes bask in the warmth, swelling and developing their varietal character. Cooling afternoon breezes whistle through the Marri trees, tempering the sun's glistening rays and helping retain natural acidity in the berries.

As they ripen from green to gold and deep purple, our chefs take inspiration—crafting a vibrant menu that celebrates the region's best ingredients and sustainable produce, perfectly paired to a seasonal selection of our organically-farmed wines.

\$150 PER PERSON

\$200 WITH WINE FLIGHT

\$230 WITH WINE PAIRING

VOYAGER ESTATE

MARGARET RIVER

2023 SPARKLING CHENIN BLANC

Snacks

2024 SAUVIGNON BLANC SEMILLON

Shark Bay Cuttlefish, Home Farm Cucumber, Onion

2023 CHARDONNAY

Home Farm Tomato, Macadamia, Lemon Verbena

2024 VIVID RED

Unison Farms Pasture-raised Chicken,
Jane's Patch Beetroot and Brassicas

2020 CABERNET SAUVIGNON

Dirty Clean Foods Lamb, Home Farm Eggplant
Cambay Sheep Cheese, Voyager Block 7 Chardonnay grapes

BOTANICAL DIGESTIF

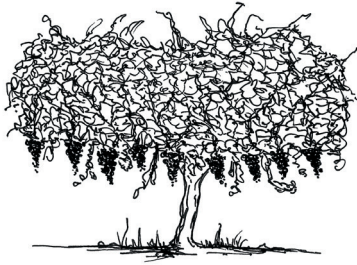
Wallcliffe Mulberry, Yoghurt, Saltbush

TEA & COFFEE

Petit fours

OPTIONAL

2 Cheeses \$33 or 3 Cheeses \$42



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VEGETARIAN MENU

\$150 PER PERSON

\$200 WITH WINE FLIGHT

\$230 WITH WINE PAIRING

VOYAGER ESTATE

MARGARET RIVER

2023 SPARKLING CHENIN BLANC

Snacks

2024 SAUVIGNON BLANC SEMILLON

Cauliflower, Home Farm Cucumber, Onion

2023 CHARDONNAY

Home Farm Tomato, Macadamia, Lemon Verbena

2024 VIVID RED

Kohlrabi, Jane's Patch Beetroot and Brassicas

2020 CABERNET SAUVIGNON

Home Farm Eggplant, Cambay Sheep Cheese,
Voyager Block 7 Chardonnay grapes

BOTANICAL DIGESTIF

Wallcliffe Mulberry, Yoghurt, Saltbush

TEA & COFFEE

Petit fours

OPTIONAL

2 Cheeses \$33 or 3 Cheeses \$42