

LATIN [FLŌ-RIS] FLOWER

DISCOVERY MENU

“Our FLORIS menu is a celebration of our organically farmed wines, pristine, sustainable South West produce and the nuances of the spring season. After a long, wet winter, spring in the vineyard brings a burst of green buds, flowering cover crops and a frenzy of bird and bug activity. It’s a vibrant time of new life and energetic growth, which we bring to this menu with bright new wines and a colourful array of flowers.”



Santiago Fernandez, Head Chef

VOYAGER ESTATE

MARGARET RIVER

COURSE ONE - 2020 SAUVIGNON BLANC SEMILLON

peas, clams, coastal plants

COURSE TWO - 2021 CHENIN BLANC

macadamia, apple, caviar

COURSE THREE - 2014 CHARDONNAY

whiting, scallop, cucumber

COURSE FOUR - 2021 PROJECT NOUVEAU ROUGE

aged duck, emu plum, beetroot

COURSE FIVE - 2017 CABERNET SAUVIGNON

beef, celeriac, spinach

COURSE SIX

blood orange, rosella, rhubarb

COURSE SEVEN - 2018 PROJECT CANE CUT SEMILLON

almond, apricot, jasmine

TEA & COFFEE

petit fours

OPTIONAL

cheese course \$18