

LATIN [BAK:UH] BERRY

BACCA

As the summer sun glistens high in the sky, the production team are busy preparing for harvest. Out in the vineyard, the grapes hang lazily on the vines, basking in warmth, swelling in size and developing varietal character that will soon be revealed in bottle. At this time of year, the cooling afternoon breezes blow in from the ocean, whistling through the Marri trees and soothing the sun's rays. A playful antagonist, the wind is vital to lowering temperatures, helping to retain natural acidity in the berries. As the grapes ripen in a rainbow of greens, yellows and gold through to bright reds and deep purples, our chefs take inspiration for BACCA – a colourful culinary evolution bringing together the region's finest seasonal ingredients and sustainable produce, in harmony with a seasonal selection of our organically farmed wines.

\$150 PER PERSON

\$190 WITH WINE FLIGHT

\$230 WITH WINE PAIRING

VOYAGER ESTATE

MARGARET RIVER

2022 SPARKLING ROSÉ

snacks

2022 PROJECT U10 SEMILLON

marron, mulberry, geraldton wax

2021 MJW CHARDONNAY

chicken, cabbage, alliums

2021 PROJECT W10 MERLOT

pork, rhubarb, coffee

2020 THE MODERN CABERNET SAUVIGNON

lamb, zucchini, goat's cheese

BOTANICAL DIGESTIF

strawberry, ricotta, horseradish

TEA & COFFEE

petit fours

OPTIONAL

cheese course from \$18

LATIN [BAK:UH] BERRY

VEGETARIAN MENU

BACCA

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VOYAGER ESTATE

MARGARET RIVER

2022 SPARKLING ROSÉ

snacks

2022 PROJECT U10 SEMILLON

mushroom, mulberry, geraldton wax

2021 MJW CHARDONNAY

cabbage, alliums, lime

2021 PROJECT W10 MERLOT

beetroot, rhubarb, coffee

2020 THE MODERN CABERNET SAUVIGNON

eggplant, zucchini, goat's cheese

BOTANICAL DIGESTIF

strawberry, ricotta, horseradish

TEA & COFFEE

petit fours

OPTIONAL

cheese course from \$18