

LATIN [FRU:KS] FRUIT

FRŪX

As the sun's rays grow longer and the spring rains ease, a chorus of summer settles in. Warmth engulfs the land, signalling fledglings to venture from their nests and a mosaic of florals unfurls across the valley. Light breezes blow in from the west, providing cooling relief from the afternoon heat. In the vineyard, shoots explode into a dense canopy, hiding tiny new berries that will form the grape bunches for next year's harvest.

It's a time of vibrant transformation; the unmistakable hum that sets the rhythm of vintage and inspires a dynamic new seasonal menu. FRŪX brings together the best produce from our ocean, paddocks, and gardens, for a wine-driven culinary adventure that captures the soul of Margaret River.

\$150 PER PERSON

\$190 WITH WINE FLIGHT

\$230 WITH WINE PAIRING

VOYAGER ESTATE

MARGARET RIVER

2022 SPARKLING ROSÉ

snacks

2023 CHENIN BLANC

trout, avocado, apple

2021 MJW CHARDONNAY

chicken, cabbage, alliums

2021 U5 MERLOT

pork, rhubarb, coffee

2020 THE MODERN CABERNET SAUVIGNON

venison, onion, brassicas

BOTANICAL DIGESTIF

strawberry, ricotta, horseradish

TEA & COFFEE

petit fours

OPTIONAL

cheese course from \$18

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VEGETARIAN MENU

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MARGARET RIVER

2022 SPARKLING ROSÉ

snacks

2023 CHENIN BLANC

carrot, avocado, apple

2021 MJW CHARDONNAY

cabbage, alliums, lime

2021 U5 MERLOT

beetroot, rhubarb, coffee

2020 THE MODERN CABERNET SAUVIGNON

celeriac, onion, brassicas

BOTANICAL DIGESTIF

strawberry, ricotta, horseradish

TEA & COFFEE

petit fours

OPTIONAL

cheese course from \$18