

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 golds 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 selection of our organically farmed wines.

**\$150 PER PERSON**

**\$200 WITH WINE FLIGHT**

**\$230 WITH WINE PAIRING**

**VOYAGER ESTATE**

MARGARET RIVER

**2022 SPARKLING ROSÉ**

snacks

**2023 SAUVIGNON BLANC SEMILLON**

sardine, cucumber, almond

**2021 MJW CHARDONNAY**

chicken, cabbage, alliums

**2023 VIVID RED**

reuben sandwich

**2020 PROJECT U11 SYRAH**

duck, eggplant, mulberry

**BOTANICAL DIGESTIF**

fig, macadamia, citrus

**TEA & COFFEE**

petit fours

**OPTIONAL**

cheese course from \$18

LATIN [BAK:UH] BERRY

## VEGETARIAN MENU

# 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 golds 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 selection of our organically farmed wines.

**\$150 PER PERSON**

**\$200 WITH WINE FLIGHT**

**\$230 WITH WINE PAIRING**

**VOYAGER ESTATE**

MARGARET RIVER

**2022 SPARKLING ROSÉ**

snacks

**2023 SAUVIGNON BLANC SEMILLON**

cucumber, celery, almond

**2021 MJW CHARDONNAY**

cabbage, alliums, lime

**2023 VIVID RED**

beetroot, sauerkraut, raclette

**2020 PROJECT U11 SYRAH**

eggplant, amaranth, mulberry

**BOTANICAL DIGESTIF**

fig, macadamia, citrus

**TEA & COFFEE**

petit fours

**OPTIONAL**

cheese course from \$18