

After a post-harvest rest, the vineyard team is ready to get back into the field—mulching, seeding and pruning. The winery is busy bottling the early-drinking wines and bedding down the reds for maturation. At this time of year, when the vineyard appears dormant, the invisible root systems go through a period of renewal, harnessing the energy stored in the vines.

Embracing this ‘return to one’s roots’, each dish is inspired by our organically-farmed wines, telling the story of our ancient soils and seasons past whilst nodding to regeneration for the future.

\$170 PER PERSON

\$220 WITH WINE FLIGHT

\$250 WITH WINE PAIRING

VOYAGER ESTATE

MARGARET RIVER

2023 SPARKLING CHENIN BLANC

Snacks

2024 SAUVIGNON BLANC SEMILLON

Scallop, Passionfruit & Estate Jalapeno

2023 CHARDONNAY

Estate Pumpkin, Leek & Lavender

2023 SYRAH

Wagin Duck, Persimmon, Estate Jerusalem Artichoke

2023 CABERNETS

Burnside Pork, Black Barley, Margaret River Yuzu

PEAR COCKTAIL

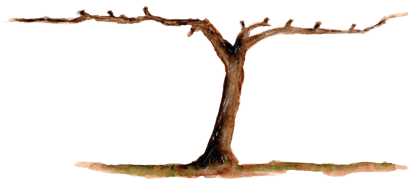
Pear, Puff Pastry & South West Honey

TEA & COFFEE

Petit fours

OPTIONAL

2 Cheeses \$33 or 3 Cheeses \$42



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VEGETARIAN MENU

\$170 PER PERSON

\$220 WITH WINE FLIGHT

\$250 WITH WINE PAIRING

VOYAGER ESTATE

MARGARET RIVER

2023 SPARKLING CHENIN BLANC

Snacks

2024 SAUVIGNON BLANC SEMILLON

Beetroot, Passionfruit & Estate Jalapeno

2023 CHARDONNAY

Estate Pumpkin, Leek & Lavender

2023 SYRAH

Lion's Mane, Persimmon, Estate Jerusalem Artichoke

2023 CABERNETS

Celeriac, Black Barley, Yuzu

PEAR COCKTAIL

Pear, Puff Pastry & South West Honey

TEA & COFFEE

Petit fours

OPTIONAL

2 Cheeses \$33 or 3 Cheeses \$42