



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 certified organic wines, telling the story of our ancient soils and seasons past whilst nodding to regeneration for the future.

## VEGETARIAN MENU

**\$170 PER PERSON**

**\$220 WITH WINE FLIGHT**

**\$250 WITH WINE PAIRING**

**VOYAGER ESTATE**

MARGARET RIVER

**2022 PROJECT SPARKLING ROSE**

Snacks

**2023 V5 CHENIN BLANC**

Pumpkin, Jerusalem Artichoke, Chestnut

**2020 MUSEUM CHARDONNAY**

Lion's Mane Mushroom, Caulini, Onion

**2025 BROADVALE BLOCK 1 MALBEC**

Cabbage, Celeriac, Turnip, Macadamia

**2009 CELLAR AGED SHIRAZ**

Beetroot, Mushroom, Voyagermite

**SMOKED NEGRONI**

Voyager Blend Chocolate, Broadvale Citrus, Rosemary

**TEA & COFFEE**

Petit fours

**OPTIONAL**

2 Cheeses \$33 or 3 Cheeses \$42