



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

2025 SPARKLING CHENIN BLANC

Snacks

2023 V5 CHENIN BLANC

Pumpkin, Jerusalem Artichoke, Chestnut

2020 MUSEUM CHARDONNAY

Lion's Mane Mushroom, Caulini, Onion

2009 CELLAR AGED SHIRAZ

Beetroot, Lentils, Voyagermite

2023 CABERNETS

Celeriac, Parsnip, Cumquat

SMOKED NEGRONI

Voyager Blend Chocolate, Broadvale Citrus, Rosemary

TEA & COFFEE

Petit fours

OPTIONAL

2 Cheeses \$33 or 3 Cheeses \$42