As summer peaks, the production team prepares for harvest. In the vineyard, grapes bask in the warmth, swelling and developing their varietal character. Cooling afternoon breezes whistle through the Marri trees, tempering the sun's glistening rays and helping retain natural acidity in the berries.

As they ripen from green and gold to deep purple, our chefs take inspiration—crafting a vibrant menu that celebrates the region's best ingredients and sustainable produce, perfectly paired with a seasonal selection of our organically-farmed wines.

$170 PER PERSON
$220 WITH WINE FLIGHT
$250 WITH WINE PAIRING

VOYAGER ESTATE

MARGARET RIVER

2023 SPARKLING CHENIN BLANC

Snacks

2025 CHENIN BLANC

Blue Ridge Marron, Fennel, Sunflower

2023 CHARDONNAY

Fish, Zucchini, Legumes

2023 SYRAH

Capsicum, Eggplant, Cambray Sheep's Parmesan

2023 CABERNETS

Farmhouse Lamb, Spinach, Carrot

2023 V5 CHENIN BLANC

Southwest Stone fruit, Rose, Soy

TEA & COFFEE

Petit fours

OPTIONAL

2 Cheeses $33 or 3 Cheeses $42

As summer peaks, the production team prepares for harvest.
In the vineyard, grapes bask in the warmth, swelling and
developing their varietal character. Cooling afternoon breezes
whistle through the Marri trees, tempering the sun's glistening
rays and helping retain natural acidity in the berries.

As they ripen from green and gold to deep purple, our chefs take
inspiration—crafting a vibrant menu that celebrates the region's
best ingredients and sustainable produce, perfectly paired with
a seasonal selection of our organically-farmed wines.

VEGETARIAN MENU

$170 PER PERSON
$220 WITH WINE FLIGHT
$250 WITH WINE PAIRING

VOYAGER ESTATE

MARGARET RIVER

2023 SPARKLING CHENIN BLANC

Snacks

2025 CHENIN BLANC

Oyster Mushroom, Fennel, Sunflower

2023 CHARDONNAY

Zucchini, Legumes

2023 SYRAH

Capsicum, Eggplant, Cambray Sheep's Parmesan

2023 CABERNETS

Carrot, Spinach, Broccolini

2023 V5 CHENIN BLANC

Southwest Stone fruit, Rose, Soy

TEA & COFFEE

Petit fours

OPTIONAL

2 Cheeses $33 or 3 Cheeses $42