



As milder autumn weather settles in, harvest continues in full swing. 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

2022 PROJECT SPARKLING ROSE

Snacks

2025 CHENIN BLANC

Oyster Mushroom, Fennel, Sunflower

2023 CHARDONNAY

Zucchini, Cannellini, Legumes

2023 SYRAH

Capsicum, Eggplant, Cambray Sheep's Parmesan

2015 CELLAR RELEASE CABERNET SAUVIGNON

Kohlrabi, Margaret River Mushrooms, Cauliflower, Amaranth

2023 V5 CHENIN BLANC

Southwest Stone fruit, Rose, Soy

TEA & COFFEE

Petit fours

OPTIONAL

2 Cheeses \$33 or 3 Cheeses \$42