



Autumn is a time to slow down and reflect on a year's worth of dedication. Vineyard work winds down as the last red grapes are harvested, and our vines move into senescence. Vine leaves change in a kaleidoscope of greens, reds, ambers and browns before falling, nourishing the organic soils.

This harmonious lifecycle, where each element of nature supports another, is at the heart of our menu. Sustainably-sourced food and wine, grounded in a deep sense of place, shared with warmth and spirit.

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 MALBAC

Cabbage, Celeriac, Turnip, Macadamia

2015 CELLAR RELEASE CABERNET SAUVIGNON

Kohlrabi, Margaret River Mushrooms, Cauliflower, Amaranth

AUTUMN RIDE COCKTAIL

Carrot, Rhubarb, White Chocolate

TEA & COFFEE

Petit fours

OPTIONAL

2 Cheeses \$33 or 3 Cheeses \$42