

4 COURSE DISCOVERY MENU  
\$90 PER PERSON (EXCLUDING WINES)

*COURSE 1*

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2015 PROJECT SEMILLON SAUVIGNON BLANC  
AVOCADO, ALMOND, GREEN GAZPACHO, DAIKON, SMOKED TROUT ROE, WASABI

*COURSE 2 – CHOICE OF ONE DISH*

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2017 SAUVIGNON BLANC SEMILLON  
BLUE SWIMMER CRAB, MACADAMIA, TARRAGON, BUTTERMILK

2018 PROJECT ROSÉ  
WOODFIRED EGGPLANT, STRACCIATELLA, FURIKAKE, TOMATO (VO)

2017 GIRT BY SEA CHARDONNAY  
PORK JOWL, GREEN LIP ABALONE, SESAME, WOOD EAR MUSHROOM, JASMINE

*COURSE 3 – CHOICE OF ONE DISH*

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2016 CHARDONNAY  
LINE CAUGHT FISH, MUSSEL, SCALLOP, CASSAVA, COASTAL PLANTS, GINGER

2014 GIRT BY SEA CABERNET MERLOT  
GARDEN VEGETABLES, PISTACHIO, FETA, VERJUS, WATTLE SEED (V)

2014 SHIRAZ  
DUCK, CARROT, VADOUVAN, GRANOLA

2014 CABERNET SAUVIGNON  
BEEF, MISO, RED CABBAGE, RADISH, PERILLA, ONION

*COURSE 4 – CHOICE OF ONE DISH*

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2018 PROJECT CANE CUT SEMILLON  
CHARDONNAY, ALMOND, MASCARPONE, PEACH, PASSION FRUIT, ELDERFLOWER

BERRIES & ROSES, STRAWBERRY GUM, MERINGUE

ASH BRIE, SHIRAZ, CHERRIES, BRIOCHE

*EXTRAS*

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SNACKS TO START YOUR MEAL (3 PIECES PER SERVE) \$12

SIDE: HEIRLOOM TOMATO SALAD, OLIVES, PANGRATTATO \$9

SIDE: FRENCH BEANS, LEMON MYRTLE, SHAVED ALMONDS \$9

ADDITIONAL BREAD & BUTTER \$5

**VOYAGER ESTATE**  
MARGARET RIVER