

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

COURSE 1

2016 PROJECT UIO SEMILLON
KINGFISH, OYSTER, CUCUMBER, FINGER LIME, SHISO (vo)

COURSE 2 – CHOICE OF ONE DISH

2018 CHENIN BLANC
MARRON, KIMCHI DUMPLING, PUMPKIN CURRY, CALEDULA (vo)

2018 PROJECT ROSÉ
GEOGRAPHE BAY OCTOPUS, MACADAMIA AJO BLANCO, KOHLRABI

2017 GIRT BY SEA CHARDONNAY
QUAIL, JERUSALEM ARTICHOKE, IBERICO, JOB'S TEARS

COURSE 3 – CHOICE OF ONE DISH

2016 SHIRAZ
CELERIAC, CACCIO E PEPE, BLACK SESAME, MOUNTAIN CAVIAR(v)

2017 CHARDONNAY
LINE CAUGHT FISH, PEAS, CRAB, LEMON, PISTACHIO

2016 PROJECT W5 CABERNET SAUVIGNON
LAMB SHOULDER, MUSTARD, ASPARAGUS, NETTLE, ICE PLANT

2014 CABERNET SAUVIGNON
WAGYU, MUSHROOM, BEEF TENDON, BLACK GARLIC, EGGPLANT, ONION

COURSE 4 – CHOICE OF ONE DISH

COCONUT, BLACK SAPOTE, SUNRISE LIME, MERINGUE

CHOCOLATE, BANANA, PEANUT, MISO, BROWN BUTTER

HALL'S SUZETTE, FERMENTED PERSIMMON, PAIN PERDU, CABERNET VINCOTTO

EXTRAS

SNACKS TO START YOUR MEAL (5 PIECES PER SERVE) \$12

SIDE: CREAMED ROYAL BLUE POTATOES, FRIED SHALLOTS \$9

SIDE: ROASTED CAULIFLOWER, MISO, FURIKAKE \$9

ADDITIONAL BREAD & BUTTER \$5

VOYAGER ESTATE
MARGARET RIVER