

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

COURSE 1

2015 PROJECT SEMILLON SAUVIGNON BLANC
AUTUMN VEGETABLES, BLUE SWIMMER CRAB, SALSA VERDE

COURSE 2 – CHOICE OF ONE DISH

2017 CHENIN BLANC
PUMPKIN, MARRON, KIMCHI, XO (VO)

2018 PROJECT ROSÉ
GEOGRAPHE BAY OCTOPUS, SANDALWOOD NUT ROMESCO, COASTAL PLANTS

2017 GIRT BY SEA CHARDONNAY
QUAIL, SCALLOP, SHIITAKE, CAULIFLOWER, AVRUGA

COURSE 3 – CHOICE OF ONE DISH

2016 GIRT BY SEA CABERNET MERLOT
OR

2014 MJW CABERNET SAUVIGNON (\$15 50ML FLIGHT, \$40 GLASS)
ROOT VEGETABLES, KING BROWN MUSHROOMS, HAZELNUTS (V)

2016 CHARDONNAY
LINE CAUGHT FISH, SPINACH, OYSTER SAUCE, CAVIAR, LEEK

2014 CABERNET SAUVIGNON
LAMB SHOULDER, MUSTARD, ONION, BLACK GARLIC, NETTLE

2016 SHIRAZ
VENISON, AGED BEETS AND CARROTS, RADISH, DAVIDSON PLUM

COURSE 4 – CHOICE OF ONE DISH

CABERNET, RHUBARB, ROSELLA, YOGHURT
CHOCOLATE, BANANA, PEANUT, MISO, BROWN BUTTER
HALL'S SUZETTE, SPICED FIG, WARM BRIOCHE

EXTRAS

| | |
|---|------|
| SNACKS TO START YOUR MEAL (5 PIECES PER SERVE) | \$12 |
| SIDE: CREAMED ROYAL BLUE POTATOES, FRIED SHALLOTS | \$9 |
| SIDE: BROCCOLINI, PANCETTA, GARLIC, CHILLI | \$9 |
| ADDITIONAL BREAD & BUTTER | \$5 |

VOYAGER ESTATE
MARGARET RIVER