

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

COURSE 1

2015 PROJECT SEMILLON SAUVIGNON BLANC
GREEN GAZPACHO, TOMATILLO, KIWI, AVOCADO, YOGHURT

COURSE 2 – CHOICE OF ONE DISH

2017 CHENIN BLANC
BLUE SWIMMER CRAB TXANGURRO, SUQUET, ROMESCO

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

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

COURSE 3 – CHOICE OF ONE DISH

2016 PROJECT SAUVIGNON BLANC
KINGFISH, SCAMPI, LEMON, AJI AMARILLO, QUINOA, GALANGAL

2014 GIRT BY SEA CABERNET MERLOT
HEIRLOOM CARROTS, VADOUVAN, GRANOLA, LABNEH (V)

2014 SHIRAZ
SUCKLING PIG, EARL GREY TEA, FIG, BLACK GARLIC

2014 CABERNET SAUVIGNON
BEEF, UMEBOSHI, RADISH, SHISO, CABBAGE, MISO HOLLANDAISE

COURSE 4 – CHOICE OF ONE DISH

2018 PROJECT CANE CUT SEMILLON
BERRIES, PANNA COTTA, ROSÉ GRANITA, ROSELLA, MEXICAN TARRAGON

CHOCOLATE, APRICOT, REDGUM HONEY, LEMON THYME

YALLINGUP ASH BRIE, BLOOD PLUM, SHIRAZ, SPICES, BRIOCHE

EXTRAS

SNACKS TO START YOUR MEAL (4 PIECES PER SERVE)	\$12
SIDE: HEIRLOOM TOMATO SALAD, OLIVES, PANGRATTATO	\$9
SIDE: BEANS, LEMON MYRTLE, MINT, ROASTED ALMONDS	\$9
ADDITIONAL BREAD & BUTTER	\$5

VOYAGER ESTATE
MARGARET RIVER