

## DISCOVERY MENU

\$120 PER PERSON

\$180 WITH WINE PAIRING

### *COURSE 1*

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2015 PROJECT SEMILLON SAUVIGNON BLANC

AVOCADO, ALMOND, GREEN GAZPACHO, DAIKON, SMOKED TROUT ROE, WASABI

### *COURSE 2*

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2017 SAUVIGNON BLANC SEMILLON

BLUE SWIMMER CRAB, MACADAMIA, TARRAGON, BUTTERMILK

### *COURSE 3*

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2017 GIRT BY SEA CHARDONNAY

PORK JOWL, GREEN LIP ABALONE, SESAME, WOOD EAR MUSHROOM, JASMINE

### *COURSE 4*

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2016 CHARDONNAY

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

### *COURSE 5*

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CABERNET SAUVIGNON VERTICAL

BEEF, MISO, RED CABBAGE, RADISH, PERILLA, ONION

### *COURSE 6*

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CHARDONNAY, ALMOND, MASCARPONE, PEACH, PASSION FRUIT, ELDERFLOWER

### *COURSE 7*

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2018 PROJECT CANE CUT SEMILLON

BERRIES & ROSES, STRAWBERRY GUM, MERINGUE

### *OPTIONAL CHEESE COURSE*

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ASH BRIE, SHIRAZ, CHERRIES, BRIOCHE \$15

**VOYAGER ESTATE**  
MARGARET RIVER