

## DISCOVERY MENU

\$100 PER PERSON

\$170 WITH WINE PAIRING

### *COURSE 1*

---

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

### *COURSE 2*

---

2017 CHENIN BLANC  
MELON, MACADAMIA, TARRAGON, BUTTERMILK FINGER LIME

### *COURSE 3*

---

2018 PROJECT ROSÉ  
WOODFIRED EGGPLANT, TOMATO, FURIKAKE

### *COURSE 4*

---

2016 CHARDONNAY  
HEIRLOOM CARROT, VADOUVAN, GRANOLA

### *COURSE 5*

---

CABERNET FLIGHT  
GARDEN VEGETABLES, PISTACHIO, FETA, VERJUS, WATTLE SEED

### *COURSE 6*

---

CHARDONNAY, ALMOND, MASCARPONE, PEACH, PASSIONFRUIT, ELDERFLOWER

### *COURSE 7*

---

2018 PROJECT CANE CUT SEMILLON  
BERRIES & ROSES, STRAWBERRY GUM, LEMON, MERINGUE

### *OPTIONAL CHEESE COURSE*

---

ASH BRIE, SHIRAZ, CHERRIES, BRIOCHE \$15

**VOYAGER ESTATE**

MARGARET RIVER