

DISCOVERY MENU

\$120 PER PERSON

\$180 WITH WINE PAIRING

*COURSE 1*

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

*COURSE 2*

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2017 CHENIN BLANC AND 2018 PROJECT CHENIN VIOGNIER  
PUMPKIN, MARRON, KIMCHI, XO

*COURSE 3*

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2011 CHARDONNAY  
QUAIL, SCALLOP, SHIITAKE, CAULIFLOWER, AVRUGA

*COURSE 4*

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2014 MJW CABERNET SAUVIGNON  
ROOT VEGETABLES, KING BROWN MUSHROOMS, HAZELNUTS (V)

*COURSE 5*

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2016 UII PROJECT SYRAH AND 2016 SHIRAZ  
VENISON, AGED BEETS AND CARROTS, RADISH, DAVIDSON PLUM

*COURSE 6*

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CABERNET, RHUBARB, ROSELLA, YOGHURT

*COURSE 7*

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CHOCOLATE, BANANA, PEANUT, MISO, BROWN BUTTER

*OPTIONAL CHEESE COURSE*

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HALL'S SUZETTE, SPICED FIG, WARM BRIOCHE \$15

**VOYAGER ESTATE**  
MARGARET RIVER