

VEGETARIAN DISCOVERY MENU

\$100 PER PERSON
\$160 WITH WINE PAIRING

COURSE 1

2018 SAUVIGNON BLANC SEMILLON & 2015 PROJECT SEMILLON SAUVIGNON BLANC
GREEN GAZPACHO, TOMATILLO, KIWI, AVOCADO, JALAPEÑO, YOGHURT

COURSE 2

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

COURSE 3

2018 PROJECT ROSÉ
WOOD-FIRED EGGPLANT, TOMATO, STRACCIATELLA, FURIKAKE

COURSE 4

2011 CHARDONNAY
ZUCCHINI, QUINOA, PARMESAN, LEMON, AJI AMARILLO, BASIL

COURSE 5

RED FLIGHT
HEIRLOOM CARROTS, VADOUVAN, GRANOLA, LABNEH

COURSE 6

BERRIES, PANNA COTTA, ROSÉ GRANITA, ROSELLA, MEXICAN TARRAGON

COURSE 7

2018 PROJECT CANE CUT SEMILLON
CHOCOLATE, APRICOT, REDGUM HONEY, LEMON THYME

OPTIONAL CHEESE COURSE

YALLINGUP ASH BRIE, BLOOD PLUM, SHIRAZ, SPICES, BRIOCHE \$15

VOYAGER ESTATE
MARGARET RIVER