

DISCOVERY MENU

BACCA [bak-uh] BERRY

“Late summer is harvest time – beautiful ripe berries are hand-picked, crushed and fermented in the winery. Our BACCA Menu mirrors the vibrant colours of the vineyard, using grapes, fresh fruits and summer berries, as well as pristine local seafood, wagyu beef and kangaroo. Our sustainable food philosophy is front of mind, heroing food of place and the wines that inspired these dishes.”

Santiago Fernandez, Head Chef

VOYAGER ESTATE

MARGARET RIVER

COURSE ONE - 2019 SAUVIGNON BLANC SEMILLON

scallop, radish, tarragon

COURSE TWO - 2019 PROJECT ROSÉ

kangaroo, radicchio, sandalwood

COURSE THREE - 2018 GIRT BY SEA CHARDONNAY

marron, coconut, red curry

COURSE FOUR - 2013 PROJECT 95 CHARDONNAY

dhufish, cauliflower, cuttlefish

COURSE FIVE - 2014 MJW CABERNET SAUVIGNON

wagyu sirloin, onion, vanilla

COURSE SIX - 2018 PROJECT CANE CUT SEMILLON

summer fruits, almond, mascarpone, chardonnay

COURSE SEVEN

cabernet, summer fruits, violet

TEA & COFFEE

\$15 OPTIONAL CHEESE COURSE

blackwood blue, pear, vanilla, honey lavosh