

VEGETARIAN 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 produce from our Kitchen Garden. 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 - 2018 SAUVIGNON BLANC SEMILLON

melon, tarragon, macadamia

COURSE TWO - 2019 PROJECT ROSÉ

beetroot, radicchio, sandalwood nut

COURSE THREE - 20168 GIRT BY SEA CHARDONNAY

asparagus, coconut, red curry

COURSE FOUR - 2013 PROJECT 95 CHARDONNAY

cauliflower, miso, capers

COURSE FIVE - 2015 CABERNET SAUVIGNON

eggplant, shitake, 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