

TERROIR MENU

VOYAGER ESTATE
MARGARET RIVER

COURSE ONE

scallop, radish, tarragon

2019 Sauvignon Blanc Semillon

COURSE TWO - CHOICE OF ONE DISH

marron, coconut, red curry

2018 Girt by Sea Chardonnay

berkshire pork, prawn, kimchi

2018 Chenin Blanc

kangaroo, radicchio, sandalwood nut

2019 Project Rosé

COURSE THREE - CHOICE OF ONE DISH

dhufish, cauliflower, cuttlefish

2017 Chardonnay

lamb, eggplant, tandoori

2016 Shiraz

wagyu, shiitake, onion

2015 Cabernet Sauvignon

2014 MJW Cabernet Sauvignon \$40

COURSE FOUR - CHOICE OF ONE DISH

summer fruits, mascarpone, almond, chardonnay

2018 Project Cane Cut Semillon

chocolate, apricot, wattleseed, lemon thyme

2018 Project Cane Cut Semillon

blackwood blue, pear, vanilla, honey lavosh

2018 Project Cane Cut Semillon

Snacks to start your meal (5 pieces per serve) \$15

beef fat roast potato, garlic, rosemary, shallots \$11

heirloom tomatoes, stracciatella, 50 year old PX vinegar \$11

Additional bread \$5