



VOYAGER ESTATE
M A R G A R E T R I V E R

dégustation menu

to start...

Herb and gruyère double baked cheese soufflé
with pear and walnut chutney

Voyager Estate 2009 Sauvignon Blanc Semillon

followed by...

Seared scallops on creamed leek tart with baby
herbs and sherry vinaigrette

Tom Price 2005 Sauvignon Blanc Semillon

followed by...

Chenin Blanc steamed Donny Brook marron with
lemon and dill spätzle and beurre blanc sauce

Voyager Estate 2007 Chardonnay

followed by...

Char grilled Tenderidge eye fillet, potato and
celeriac rösti with Cabernet glazed eschallots

Voyager Estate 2005 Cabernet Sauvignon Merlot

followed by...

Poached pear with champagne mousse and
saffron biscuit

Voyager Estate 2009 Sparkling Grape Juice

finished with...

Five Senses tea and coffee