



**VOYAGER ESTATE**  
MARGARET RIVER

**winter menu**

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Voyager Estate mini loaf, Jingilli olive oil and Voyager Estate dukkah

**Breads and Spreads**

Venison chorizo and a selection of Voyager Estate "Produce" condiments \$19

**Voyager Estate Taste Plate**

Middle Eastern lamb pies with riata

Tea smoked quail, lilly pilly glaze and yellow split pea salad

Tempura whiting with caper berry and rocket salad, coriander aioli

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

Entrée \$34 Main \$46

~ we recommend **Voyager Estate Flight White** ~

Each item on the Taste Plate is also available as an individual entree \$15 per item

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

Entrée \$24 Main \$35

~ we recommend **Voyager Estate 2009 Sauvignon Blanc Semillon** ~

Margaret River venison osso bucco with sweet potato gnocchi and orange gremolata \$34

~ we recommend **Voyager Estate 2008 Shiraz** ~

Chenin Blanc steamed Donny Brook marron with lemon and dill spätzle and beurre blanc sauce \$40

~ we recommend **Voyager Estate 2007 Chardonnay** ~

Grilled pork cutlet, pistachio and brie crust with creamed savoy cabbage and green pepper sauce \$38

~ we recommend **Voyager Estate 2008 Girt By Sea** ~

Voyager Estate market fresh fish MP

~ we recommend **Voyager Estate Tom Price Sauvignon Blanc Semillon** ~

Char-grilled Tenderidge eye fillet, potato and celeriac rösti with Cabernet glazed eschallots \$40

~ we recommend **Voyager Estate 2005 Cabernet Sauvignon Merlot** ~

**sides**

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Roasted pears, witlof and walnut salad and apple balsamic \$10

Baked hasselback potatoes with crispy pancetta \$10

Garlic roasted pumpkin with green beans, goats curd and sherry vinegar dressing \$10

**Alternative vegetarian and gluten-free menus available on request**

## dessert

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Chocolate marjolaine with Turkish Delight parfait, malt tuille and rose syrup \$18

Orange and marmalade cake with Grand Marnier anglaise and white jaffa ice cream \$14

Poached pear with champagne mousse, saffron biscuit \$14

Cheese board \$35

## cheese selection

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### Isigny Brie

Region: Normandy France

Milk: Cows

Description: Isigny St Mere is a large dairy cooperative based in the luscious pasture region of Normandy in northern France. This cheese is the result of blending traditional methods with modern ones. As it ripens, the chalky centre becomes soft resulting in a full flavour creamy cheese that is easy to handle. \$17

### Soignon Chaubier

Region: Poitou Charentes France

Milk: Goats

Description: Traditionally, mixed-milk cheeses have been made when compensating for milk shortages, but in this case, the milk has been selected for its balance of flavours. Combining cow's milk from the Poitou Charentes region and goat's milk from the Loire results in a delightful cheese with sweet and savoury characteristics blended with aromatic flavours that linger on the palate \$16

### Cropwell Bishop Shropshire Blue

Region: Shropshire England

Milk: Cows

Description: A natural crusty rind blue cheese distinguished by its dramatic orange colouring which comes from Annatto, a natural plant extract from South America. Annatto has been used to colour cheeses to make them look more attractive since the Middle Ages. Despite its name this cheese is actually made in the Midlands of England in an identical way to Stilton except for the colour. Matured for 3-4 months, the addition of Annatto adds a slight bitterness to the final flavour, a balance to the richness of the cheese and the sweetness of the blue \$17

## tea and coffee

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<b>tea selection</b> - whole leaf tea by Five Senses	pot for one	\$3.80
English Breakfast, Earl Grey, Chai, Green, Chamomile, Rooibos and Peppermint	pot for two	\$6.80

**coffee** - Locally roasted by Five Senses Coffee, the Voyager Estate blend comprises beans sourced directly from the farmers of Papua New Guinea. Highlighting the natural flavours with a medium roast, this blend is aromatically complex with good body.

Cappuccino, flat white, latte, long black, espresso, macchiato	\$3.80
Extra shot of coffee	\$0.50
Soy milk extra	\$0.50
Hot chocolate - <i>huge mug of steaming hot chocolate</i>	\$4.50

### about the milk

We heat the milk in our coffees to between 65 and 67 degrees. If you prefer to have your coffee hotter than the recommended temperature, please let our staff know when ordering.