



VOYAGER ESTATE  
MARGARET RIVER

## winter menu - gluten free

---

*Executive Chef, Nigel Harvey, and his team strive to create menus that suit every palate and dietary requirement. These dishes have been created and adapted especially for guests that are gluten intolerant.*

Grilled Whiting with caper berry and rocket salad, coriander aioli

Entrée \$28 Main \$36

~ we recommend **Voyager Estate 2005 Tom Price Sauvignon Blanc Semillon** ~

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

Entrée \$26 Main \$34

~ we recommend **Voyager Estate 2007 VOC Merlot** ~

Seared scallops on creamed leek with baby herbs and sherry vinaigrette

Entrée \$24 Main \$35

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

Chenin Blanc steamed Donny Brook marron with lemon and dill buerre blanc sauce \$38

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

Pistachio and brie grilled pork cutlet, with creamed savoy cabbage and green pepper sauce \$38

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

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

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

## sides

---

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

Baked hasselback potato with crisp pancetta \$10

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

## dessert

---

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

Poached pear with champagne mousse \$14

Cheese board \$35

## cheese selection

---

### 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

---

**tea selection** - whole leaf tea by Five Senses

English Breakfast, Earl Grey, Chai,

Green, Chamomile, Rooibos and Peppermint

pot for one \$3.80

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 -*huge mug of steaming hot chocolate*

\$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.