

4 COURSE DISCOVERY MENU  
\$80 PER PERSON (EXCLUDING WINES)

*COURSE 1*

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2016 CHENIN BLANC  
MELON, ALMOND, TARRAGON, FINGER LIME (v)

*COURSE 2 – CHOICE OF ONE DISH*

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2016 SAUVIGNON BLANC SEMILLON  
BLUE SWIMMER CRAB, AVOCADO, CORIANDER, CUCUMBER, LIME

2016 GIRT BY SEA CHARDONNAY  
PUMPKIN, MISO, CAROTENE, GRAINS & SEEDS, MACADAMIA CURD (v)

2014 SHIRAZ  
WAGIN QUAIL, DUCK PARFAIT, PANCETTA, RED SPICED WINE GEL, BRIOCHE

*COURSE 3 – CHOICE OF ONE DISH*

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2015 CHARDONNAY  
LINE CAUGHT FISH, SUQUET, FENNEL, ORANGE, AIOLI

2014 GIRT BY SEA CABERNET MERLOT  
LAMB, SMOKED RICOTTA, PEAS, ASPARAGUS, MINT, BASIL

2013 PROJECT WILYABRUP CABERNET SAUVIGNON  
FREGOLA SARDA, LAND AND SEA VEGETABLES, MANCHEGO CHEESE, EGG YOLK (v)

2013 CABERNET SAUVIGNON MERLOT  
AGED BEEF, BEEF TONGUE, MUSHROOM, ONION, PINE NUT, JUS

*COURSE 4*

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CABERNET MERLOT, BEETROOT, RHUBARB, CURRANT, VIOLET, SAGE

*EXTRAS*

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SNACKS TO START YOUR MEAL (3 PIECES PER SERVE) \$9

SIDE: KALE, CHARD, THAI CURRY, CASHEWS, FRIED SHALLOTS \$10

SIDE: BEEF FAT POTATOES, CONFIT GARLIC, ROSEMARY, SEA SALT \$10

ADDITIONAL BREAD AND SMOKED BUTTER \$5

**VOYAGER ESTATE**  
MARGARET RIVER