

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

COURSE 1

2016 CHENIN BLANC
TOMATO, NECTARINE, BASIL (v)

COURSE 2 – CHOICE OF ONE DISH

2016 SAUVIGNON BLANC SEMILLON
KINGFISH, NORI, COASTAL PLANTS, CUCUMBER, CAVIAR

2016 GIRT BY SEA CHARDONNAY
ASPARAGUS, MACADAMIA, TARRAGON, AVOCADO (v)

2014 GIRT BY SEA CABERNET MERLOT
WAGIN QUAIL, CHERRIES, DUCK LIVER, RADISH

COURSE 3 – CHOICE OF ONE DISH

2015 CHARDONNAY
FISH, OCTOPUS, GREEN PEPPER, LEMON PIL PIL, TAMARIND ROMESCO

2013 PROJECT WILYABRUP CABERNET SAUVIGNON
LAMB, PEPPER LEAF, EGGPLANT, TOMATO, CAPERS, ONION, ACIDULATED JUS

2011 CHARDONNAY
KOHLRABI, RIVER MINT, PEAS, EDAMAME, AGED CHEESE (v)

2013 CABERNET SAUVIGNON MERLOT
AGED BEEF, NASHI PEAR, CELERIAC, ENOKI

COURSE 4

PEACH, ALMOND, PASSIONFRUIT, SMOKED MASCARPONE, VANILLA, ELDERFLOWER

EXTRAS

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

SIDE: ROASTED CARROTS, ALMOND DUKKAH, SOURED CREAM \$10

SIDE: ROMAINE, PISTACHIO, HERB DRESSING \$10

ADDITIONAL BREAD AND SMOKED BUTTER \$5

VOYAGER ESTATE
MARGARET RIVER