



**VOYAGER ESTATE**  
MARGARET RIVER - AUSTRALIA

for reservations please phone 08 97576354

**summer menu**

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Voyager Estate mini loaf, Fini olive oil and Voyager Estate dukkah \$9

**Breads and Spreads**

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

**Voyager Estate Taste Plate**

Fried white bait with cumin salt preserved lemon and coriander mayonnaise

Pork and pistachio nut terrine with cranberry and apricot chutney

Plum sticky duck shanks

Fresh dates with Taleggio and sage and peppered lavosh

Entrée \$34 Main \$46

**Voyager Estate Mixed Flight**

Each item on the Taste Plate is also available as an individual entree \$18 per item

Grilled Abrolhos Island scallops with pickled daikon with mojo verde

Entrée \$24

**Voyager Estate 2009 VOC Collection Sauvignon Blanc Semillon**

Carrot brulée with salmon gravlax, crème fraîche and crisp wafer \$28

**Voyager Estate 2010 Sauvignon Blanc Semillon**

Seared king prawns with grilled mango cheek and soba noodle chilli mint salad

Entrée \$24 Main \$38

**Voyager Estate White flight**

Spatchcock with caramelised Nannup peaches, wild rocket, asparagus, Persian fetta  
and aged balsamic glaze \$34

**Voyager Estate 2007 Chardonnay**

Margaret River venison loin with celery cream, zucchini and goats curd croquette and hibiscus flower \$38

**Voyager Estate 2008 Shiraz**

Market fresh fish MP

**Voyager Estate 2007 Chardonnay**

Char-grilled Tenderidge eye fillet with summer vegetable medley, corn and roasted peppers \$40

**Voyager Estate 2005 Cabernet Sauvignon Merlot**

**sides**

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Sautéed green beans with toasted almond flakes, pancetta and honey green pepper butter \$10

Polenta chips with green olive tapenade \$10

Summer leaves with roasted beetroot, truss tomatoes, Gruyere cheese and garlic croutons \$10

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

## dessert

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Chocolate tart with blue berry jewels and summer berries \$14

Coconut meringue with lime cream and pineapple ice \$14

Passionfruit semi freddo with Malibu syrup and strawberry short bread \$14

Cheese board \$35

## cheese selection

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### **Queso de Murica Al Vino \$18**

Region: Murcia region, South East Spain

Milk: Goats

This cheese is a modern variant of the traditional semi-hard cheeses of the area. It is matured with a natural rind, which is washed with local red wines high in tannin. Over three months it develops a distinctive burgundy colour and floral aroma. The interior has a smooth buttery texture, mild and slightly fruity flavour with a hint of the barrel.

### **Le Roitelet Brie \$16**

Region: Ile de France Vosges

Milk: Cows

Brie is made at Xertigny in the Vosges region of north-eastern France. The green valleys in this mountainous region provide rich milk to which cream is added. Brie goes under the category surface-ripened and is noted for its quality throughout the world. One of the most frequently copied cheeses in the world, Brie, (named after the region of its origination) has a long history in cheese making. It is situated in a lovely, deep-green region roughly 50km east of Paris and its proximity to the French capital created this delightful cheese's rise in popularity.

### **Old Telegraph Road Sapphire Blue \$16**

Region: Gippsland, Victoria

Milk: Cows

Made by Jindi cheese. This cheese can be aged for up to 4 months, it develops a magnificent natural rind. The cheese has a wonderful balance of salty and sweet, and a texture that is both smooth and slightly crunchy. It's flavour is earthy and complex yet still retains a level of sophistication.

## 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.