



VOYAGER ESTATE
MARGARET RIVER - AUSTRALIA

for reservations please phone the Restaurant on 08 97576354

summer menu - vegetarian

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 vegetarians.

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

Breads and spreads, a selection of Voyager Estate "Produce" condiments \$19

Fresh dates with Taleggio and sage and peppered lavosh \$18
2005 Tom Price Sauvignon Blanc Semillon

Soba noodle salad with chilli, mint, spring onion, mango cheek and sweet chilli glaze \$24
Mixed Flight

Wild rocket with asparagus, Persian fetta, pecan nuts and balsamic glaze \$21
2008 Shiraz

Celery cream with zucchini and potato croquettes and summer vegetable medley \$28
2007 Chardonnay

sides

Sautéed green beans with toasted almond flakes 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

dessert

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

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

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.