



**VOYAGER ESTATE**  
MARGARET RIVER - AUSTRALIA

for reservations please phone the Restaurant on 08 97576354

**summer menu - gluten free**

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*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.*

Pork and pistachio nut terrine with cranberry and apricot chutney \$18  
**2010 VOC Collection Grenache Rosé**

Plum sticky duck shanks \$18  
**Mixed Flight**

Char-grilled Tenderidge eye fillet with summer vegetable medley, corn and roasted peppers \$40  
**2005 Cabernet Sauvignon Merlot**

Spatchcock with caramelised Nannup peaches, wild rocket and aged balsamic glaze \$32  
**2007 Chardonnay**

Seared king prawns with grilled mango cheek \$24  
**White Flight**

Margaret River venison loin with celery cream and hibiscus flowers \$34  
**2008 Shiraz**

**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 and truss tomatoes with gruyere cheese \$10

## dessert

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Lime cream with pineapple ice and summer berries \$12

Passionfruit semi freddo with malibu syrup and fresh strawberries \$12

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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**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.