

Dinner Menu

To Start

Fresh Bread 6.0 *gfp*,

Sourdough, olive oil, balsamic

House Marinated Mt Zero Mixed Olives 7.5 *v, gf*,

Orange, fennel, chilli and rosemary

Dip Trio 12.0 *v, gfp*

Smokey capsicum and hazelnuts, spinach and pine nuts and charred spring onion and cream cheese dip and warm flat bread

Moroccan Fish Koftas 16.5

Beetroot relish, spinach & pinenut flatbread

Salt and Schezuan Pepper Squid 15.5

Chilli, spring onions

Roast Beets, Charred Raddichio 16.5 *v*

Goats cheese feta whip, hazelnuts, blood plum vinaigrette

Cumin Roasted Cauliflower 14.5 *v, gf*,

Chickpeas, medjool dates, hazelnuts

Ploughman's Board 24.5

Pea, kale and ricotta croquette, romesco dip, olives, truss tomato and whipped feta crostini, white anchovies, haloumi with honey and dukkah

Gnocchi and Pasta

Oven Roasted Potato and Lemon Gnocchi 26.5 *v*

Tomato sugo, mixed tomatoes, basil, parmesan

Italian Pork Sausage Cavatielli 26.0

Kale, roasted chilli, tomato, crème fraiche, parmesan

Beef Ragu Pappardelle 28.0

Braised organic Blackwood beef, fresh pappardelle, crème fraiche gremolata, pangrattato

Mains

Lamb Rack with Middle Eastern Spices 36.5

Pumpkin, roast capsicum with almonds, orange blossom and soft herbs

Dry Aged Angus Sirloin 37.5

Roast onion puree, Swiss brown mushrooms, hand-cut chips, port jus

Twice Cooked Crispy Pork Belly 36.0

Spiced red cabbage, apple, potato galette, jus

Grilled Fish of the Day.....See Specials *mp*

Gourmet Beef Burger 23.5

Bacon, egg, tomato, cheese, brioche bun, homemade tomato relish, chips

Harvest Bowl 22.0 *v, gf*,

Brown rice and toasted quinoa, sprouted legumes, radish, edamame, cucumber, and carrot, Margaret River organic tempeh croutons and black bean and ginger dressing

Sides

Sautéed Green's 9.5 *v, gf*,

Olive oil, garlic, chilli

BBQ Cuban Corn 9.0 *v, gf*,

Sour cream, smoked paprika, parmesan, chilli and lime

Handcut Chips 9.0

Rosemary salt, aioli

Mushrooms 9.0 *v, gf*

Swiss brown, oyster and field mushrooms with garlic, parmesan, parsley

Extras

Homemade Relish 2.0 Aioli 2.0

Avocado Half 4.0

Bacon Rashers 5.5

Smoked Salmon 6.0

Grilled Chicken 6.5

Ocean Trout 7.

Voyage

KITCHEN

- ESTABLISHED 2004 -

Voyage Kitchen **only uses free range meat and eggs, and sustainably sourced Australian seafood** in all of our cooking. We support producers and suppliers who help deliver our promise to you. Please advise us of any intolerances, allergies or dietary requirements.

100% exclusion of nuts, gluten and seafood cannot be guaranteed.

v-vegetarian gf(p)-gluten free (possible)

A surcharge of 15% applies on public holidays.