

Our Day Menu (6:30am to 3pm)

Available Until 12pm

Toast 6.0 (VP)

Ciabatta, sourdough or multigrain
Preserves, butter

Gluten Free Toast or Fruit Toast 7.0 (VP)

Preserves, butter

House Paleo Muesli 15.5 (V) (VP) (GF)

Nuts, seeds, coconut, Chittering Valley honey,
fruit and yoghurt

Home Made Banana Bread 13.5 (V)

Vanilla mascarpone, banana, maple syrup

Eggs on Toast 11.5 (V)

Scrambled, poached or fried, ciabatta toast

Buttermilk Pancakes 16.8 (V)

Blueberries, strawberries and blackberries,
vanilla mascarpone, maple syrup

Voyage Breakfast Board 19.0 (V)

Roast field mushrooms, basil pesto, brioche poached egg slider,
potted house muesli, yoghurt, fruit compote

Available All Day

Today's Soup 12.5

Fresh bread and butter
(Available for takeaway too)

Norma's Salsa 18.6 (V)

Poached eggs, truss tomatoes, baby spinach, avocado,
marinated feta, ciabatta toast

Voyage Farm Yard Breakfast 23.0

Eggs any way, pork sausage, bacon, homemade hash brown,
grilled tomato, roasted pesto mushrooms, tomato relish, toast

Voyage Vegie Patch Breakfast 21.0 (V) (VP)

Eggs any way, homemade hash brown, grilled tomato, roasted
pesto mushrooms, spinach, avocado, tomato relish, toast

Roasted Field Mushrooms 18.0 (VF)(GFP)

Hummus, smoky red pepper and tomato, spiced chickpeas
toasted quinoa, herbs, crisp bread

Marinated Ocean Trout 25.0 (DF)

Chilli fried eggs, baby spinach, avocado,
salsa verde, flatbread

Today's Savoury Tart 23.0 (GFP)

Homemade relish and a choice of one of
today's daily salads

Harvest Bowl 22.0 (VF)(GF)

Brown rice and toasted quinoa, sprouted legumes, radish,
edamame, cucumber and carrot, Margaret River organic
tempeh croutons, black bean and ginger dressing;
Add a poached egg + 3.0
Add grilled ocean trout fillet or chicken

Available 12pm Onwards

Fresh Bread 6.0 (VF)

Sourdough, olive oil, balsamic

Green Olives 7.5 (VF)(GF)

Orange, fennel, chilli and rosemary

Margaret River Organic Tempeh Chips 10.0 (VF)(GF)

Hummus, slow cooked spiced chickpeas, sumac, lemon

Dip Trio 12.0 (V)(VP)(GFP)

Hummus, pumpkin with tahina, walnuts and honey, and
smoky red pepper and tomato dips and warm flat bread

Handmade Charcuterie 19.5 (GF)(E)(DF)

Locally made, with cornichons and onion relish

House Made Pickled Vegetables 7.5 (VF)(GF)

Using seasonal ingredients

Chips 9.0 (VP)(GF)

Smoked paprika salt, aioli

Mixed Vegetarian Salad Plate 19.5 (V)

Any combination of today's leafy, grain and vegetable salads

Ploughman's Board 24.5 (GFP)(E)

Charcuterie, olives, house pickled vegetables,
local cheese, honey walnuts, flatbread

Gourmet Beef Burger 23.5 (GFP)

Bacon, egg, tomato, lettuce, cheddar, brioche bun, tomato
relish and chips
Or daily salad + 2.0

Club Voyage 26.5 (GFP)

Grilled chicken, bacon, tomato and rocket, Caesar dressing,
smashed avocado and a poached egg served with chips
Add daily salad + 2.0

Lamb Ragu Pappardelle 28.0

Organic Blackwood Valley Lamb shouler, fresh sage
pappardelle, crème fraiche, mint, rosemary and orange
gremolata, pangratatto crumbs

Add to Any Meal

Homemade Relish 2.0 Aioli 2.0 Egg 3.0

Avocado Half 4.0 Home Made Hash Browns 4.0

Roasted Field Mushrooms with Pesto 4.5

Pork Sausages 5.5 Bacon Rashers 5.5

Smoked Salmon 6.0

Grilled Chicken Tenderloin 6.5

Grilled Ocean Trout Fillet 7.0

Gluten free bread may be substituted for 1.0

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.

VF-Vegan Friendly | VP-Vegan Possible
GF-Gluten Free | E-Egg Free | DF-Dairy Free
V-Vegetarian (contains dairy and/or eggs)
GFP-Gluten Free Possible