

Dinner Menu

To Share

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 Charcouteier 19.5 (GF)(E)(DF)

Locally made cured and smoked meats with cornichons and sauerkraut

House Made Pickled Vegetables 7.5 (VF)(GF)

Using seasonal ingredients

Buttermilk Chicken Wings 14.0 (GF)(EF)

Harissa and preserved lemon yoghurt

Ploughman's Board to Share 24.5 (GFP)(E)

Charcuterie, cheese, olives, pickled vegetables, honey walnuts, grilled flatbread

Harvest Bowl 22.0 (VF)

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

Why not add grilled ocean trout fillet or chicken tenderloin

Main Course

Pedro Ximenez Braised Beef Cheek 36.0 (GF)(EF)

Hunter Valley beef cheeks, cauliflower puree, soft herbs

Slow Cooked Pork Belly 36.0 (GF)(EF)

Fondant potatoes, savoy cabbage, caramelised apple, herb puree, jus

Grilled Huon Ocean Trout 32.0 (GF)(EF)

Walnut, chilli and herb salad, tahina and yoghurt whipped potato, charred lemon

Gourmet Beef Burger 23.5

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

Gnocchi and Pasta

Pan fried Potato and Lemon Gnocchi 26.5 (V)

Beetroot, walnut, sage, goats cheese

Italian Pork Sausage Cavatielli 26.0

Kale, roasted chilli, tomato, crème fraiche, parmesan

Chicken and Mushroom Casarecce 26.0

Bay leaf cream reduction, baby spinach, herbs and parmesan

Lamb Ragu Pappardelle 28.0

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

Side Dishes

Chips 9.0 (VP) (GF)

Smoked paprika salt, aioli

Sautéed Green's 9.5 (VF) (GF)

Olive oil, garlic, chilli

Roasted pumpkin and black rice 12.0 (V)(GF)(EF)

Herbs, chilli, sesame and citrus dressing

Rocket, Parmesan, Pinenuts 9.0 (V)

Balsamic and olive oil dressing

Extras

May be added to any dish

Homemade Relish **2.0** Aioli **2.0**

Avocado Half **4.0**

Bacon Rashers **5.5**

Smoked Salmon **6.0**

Grilled Chicken Tenderloins **6.5**

Grilled Ocean Trout Fillet **7.0**



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