

ISLE OF voyage

Breakfast Menu

This is our first weekend of opening, so we are easing into our new surroundings with a limited menu. Our full menus will be available in the weeks to come.

We hope you enjoy 'Isle of Voyage.'

Coconut and Cranberry Granola Lemon yoghurt, rhubarb and apple, milk	16.0
Eggs on Toast Two free range eggs poached, ciabatta toast Extra free range pork sausages or rashers	11.5 5.5
Norma's Salsa Truss tomatoes, avocado, marinated feta, spinach, poached eggs, ciabatta	18.6
Ocean Trout and Herb Omelette House-marinated feta, mixed herb salad	22.5
Pea and Kale Croquettes Romesco sauce, poached eggs, kale, edamame beans, lemon	19.5
The 'Isle' Breakfast Selection Coconut and cranberry granola, smoked salmon and egg bruschetta, pea and kale croquette, Romesco sauce	21.5
Buttermilk Pancakes Vanilla bean mascarpone, stewed rhubarb and apple, maple syrup	16.8
Toast Wholemeal, ciabatta or sourdough, butter, preserve	6.0
Fruit Toast or Gluten Free Toast Butter, preserve	7.0

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Lunch Menu

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To Share

Australian Natural Oysters Fresh lemon	3.5/19.0/36.0
Marinated Olives Rosemary, fennel seed, lemon zest, garlic, local extra virgin olive oil	7.0
Chicken Liver Parfait Grilled sourdough, pink peppercorn, cranberry relish	14.0
Pea and Kale Croquettes Romesco sauce, kale and edamame beans	15.5
Baby Beetroot Salad Hummus, beetroot leaves, sherry vinaigrette	13.5

Salads

Daily Salads from the Counter:	
One	13.5
Two	16.5
Three	19.5
Harvest Bowl Brown rice and toasted quinoa, sprouted legumes, radish, edamame, cucumber, tempeh croutons, black bean and ginger dressing	22.0

Pasta

Oven Roasted Potato and Lemon Gnocchi Mixed tomatoes, basil and pinenut pesto, parmesan	26.5
Tagliatelle Blue Swimmer Crab, pangrattato, chilli, lemon	30.0
Pappardelle Blackwood Valley braised beef ragu, gremolata	28.0

Sides

Sauteed Southwest Asparagus Lemon, salt and pepper	12.0
Baby Potatoes Roasted in herb and garlic butter	9.5
Chips , Bravas salt, aioli	9.5
Serve of any daily salad from counter	13.5

Main Courses

Served with a choice of two daily salads or herb and garlic butter roasted potatoes

Grilled Ocean Trout	28.0
Shallot, currant, chilli, coriander, fennel seed, parsley salsa	
Blackwood Valley Organic Roasted Sirloin	29.0
Red wine jus, served 'medium'	
Spiced Free Range Chicken	28.0
Red capsicum, chilli, fig and preserved lemon sauce	
Free Range Chicken and Tarragon Pie or Blackwood Valley Aromatic Beef Pie	24.0
Homemade tomato chutney	
Ham, Cheddar and Thyme Tart	23.0
Shortcrust pastry, homemade tomato chutney	
Cherry Tomato, Goats Cheese and Basil Tart	23.0
Shortcrust pastry, homemade tomato chutney	

Pizza from Our Outdoor Oven

Please note, pizzas may come out at a different time to other courses.

Roasted Garlic Knot	9.5
Local extra virgin olive oil, sea salt	
Margherita	18.0
Tomato sugo, mozzarella, basil, extra virgin olive oil	
Capricciosa	22.0
Tomato sugo, marinated artichokes, mozzarella, free range ham, field mushrooms and parsley	
Quatro Formaggio	22.0
Mozzarella, provolone, gorgonzola, bocconcini and rocket	
Provolone and Pepperoni	22.0
Tomato sugo, provolone cheese and pepperoni sausage	
Funghi Misti	22.0
Tomato sugo, wood-roasted field, swiss brown and oyster mushrooms with mozzarella cheese	
Salsiccia	24.0
Free range organic pork sausage, black pepper, wood-roasted zucchini, Sicilian	

House Made Cakes and Desserts

On display under 'the lantern', please take a look

Chocolate and Raspberry Cake	7.0
Passionfruit Meringue Tart	7.0
Carrot Cake	7.0
Lemon Yoghurt Cake	7.0
Strawberry and Vanilla Bean Cheesecake	7.0
Banoffee Pie	7.0
Chocolate and Salted Caramel Tart	7.0
Rhubarb Pie	7.0
Gluten Free Pumpkin and Hazelnut Cake	6.0
Chocolate Brownie	5.0
Assorted cookies and biscuits	3.0

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Dinner Menu

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Baby Beetroot Salad Hummus, beetroot leaves, sherry vinaigrette	13.5

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Three	19.5
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Pasta

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Tagliatelle Blue Swimmer Crab, pangrattato, chilli, lemon	30.0
Pappardelle Blackwood Valley braised beef ragu, gremolata	28.0

Sides

Sauteed Southwest Asparagus Lemon, salt and pepper	12.0
Baby Potatoes Roasted in herb and garlic butter	9.5
Chips , Bravas salt, aioli	9.5
Serve of any daily salad from counter	13.5

Main Courses

Served with a choice of two daily salads or herb and garlic butter roasted potatoes

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Shallot, currant, chilli, coriander, fennel seed, parsley salsa	
Blackwood Valley Organic Roasted Sirloin	29.0
Red wine jus, served 'medium'	
Spiced Free Range Chicken	28.0
Red capsicum, chilli, fig and preserved lemon sauce	
Free Range Chicken and Tarragon Pie or Blackwood Valley Aromatic Beef Pie	24.0
Homemade tomato chutney	
Ham, Cheddar and Thyme Tart	23.0
Shortcrust pastry, homemade tomato chutney	
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Tomato sugo, wood-roasted field, swiss brown and oyster mushrooms with mozzarella cheese	
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House Made Cakes and Desserts

On display under 'the lantern', please take a look

Chocolate and Raspberry Cake	7.0
Passionfruit Meringue Tart	7.0
Carrot Cake	7.0
Lemon Yoghurt Cake	7.0
Strawberry and Vanilla Bean Cheesecake	7.0
Banoffee Pie	7.0
Chocolate and Salted Caramel Tart	7.0
Rhubarb Pie	7.0
Gluten Free Pumpkin and Hazelnut Cake	6.0
Chocolate Brownie	5.0
Assorted cookies and biscuits	3.0

ISLE OF voyage

Our drinks list at Isle of Voyage has been put together to showcase contemporary and classic drinks. We are not reinventing the wheel there, but we do hope that our drinks will satisfy your thirst, make you happy whether you are having a cheeky beer, a Negroni or a glass of Riesling and hopefully will make you want another one. Enjoy!

Brewed Beverages

On tap... local favourites!

Last Drop Witbier 4.8%	Canning Vale, WA	9
Colonial Brewery Draught 4.8%	Margaret River, WA	8
Colonial Brewery Small Ale 3.5%	Margaret River, WA	.5
Little Creatures Pale Ale 5.2%	Fremantle, WA	8
Feral Brewery” Hop Hog” IPA 5.8%	Baskerville, WA	10
Custard&Co “Vintage Dry” Apple Cider 5.5%	Donnybrook, WA	8

Bottles and Tinnies... International!

Pirate Life “Throwback” IPA 3.5%	South Australia (355ml)	10
Stone&Wood Pacific Ale 4.4%	New South Wales (330ml)	8
Rodenbach “Original” Sour 5.2%	Belgium (330ml)	11
Alhambra “1925” Lager 6.4%	Spain (330ml)	8.5
Brooklyn Brewery Brown Lager 5.6%	USA (355ml)	9.5
Lindemans” Kriek” Lambic 2.5%	Belgium (375ml)	20
Sierra Nevada Pale Ale 5.6%	USA (355ml)	9.5
Matso’s Ginger Beer 3.5%	Western Australia (330ml)	9.5
Eric Bordelet “Sydre Argelette” Apple Cider 5%	France (750ml)	65

Cocktails and Concoctions...

Our favourite classics

- Sours 18
Your choice of Johnnie Walker Black Label Whiskey, Amaretto or Frangelico shaken frothy and balanced with citrus
- Old Fashioned 18
Your choice of Johnnie Walker Black Label Whiskey, Bulleit Bourbon or Pampero Anejo Especial Rum, gently stirred over ice, Demerara sugar and bitter, garnished with orange
- Ginger and Mint Julep 20
Served the traditional way. 2 measures of Bulleit Bourbon scented with muddled mint and balanced with our home made ginger syrup. Simple yet extremely refreshing.
- Negroni 17
Our favourite pre dinner cocktail. Equal measures of Tanqueray Gin, Dolin Rouge and Campari served on ice and garnished with orange.
- Martini 20
Gin or Vodka? Shaken or stirred? Olive or lemon? Dry or dirty? Order it your favourite way and we shall oblige!

Isle of Voyage Concoctions

- Skinny Pina Colada 18
Pampero Blanco Rum, freshly squeezed pineapple and coconut water, shaken frothy and garnished with toasted coconut
- The Green Lady 19
Muddled cucumber, mint and lime wetted with Hendricks Gin and Cointreau. Shaken vigorously.
- IOV Margarita 18
Cuervo Especial Silver Tequila shaken with berries, citrus and our gomme syrup, and served with thyme salt.
- The Volstead 19
Red Berries muddled with Gomme syrup, citrus, St Germain liqueur and Ketel One Vodka. Strained and topped up with Allegory Sparkling wine.

Sharing and Caring (designed for 3-4 drinkers)

Pimm's Winter Cup 50
Pimm's n°1 and Brandy served with freshly squeezed apple juice, garnished with cinnamon, apple and orange.

IOV Punch 50
Ketel OneVodka, Aperol and Cranberry balanced with citrus and rosemary syrup, served up with Soda water.

Non-Alcoholic Cocktails

Real Iced Tea 9
Earl Grey brew infused with citrus and gomme syrup. Served chilled

The Health Freak 9
Freshly squeezed apple juice lengthened with Kommunity Brew Jasmine Kombucha and bitter

Wine List

This wine list has been put together to showcase the excellence of Western Australian winemaking and the dramatic changes of style throughout its regions. We have been sourcing, meeting and tasting what we think are some amazing producers. We hope that you will agree with us! Enjoy your wine journey in WA!

Bubbles...

	Bottle			125ml
NV	Howard Park "Jeté"	Chardonnay, Pinot noir	Mount Barker	75
2012	Faber "Blanc de Blancs"	Chardonnay	Swan Valley 11	65
NV	Allegory	Chardonnay, Pinot noir	Great Southern 9	55

Whites...

				150ml	Bottle
2012	Alkoomi	Riesling	Frankland River	11	55
2015	Castle Rock "Turret" (off dry)	Riesling	Porongurup	8.5	42
2014	New Brave Wines "Doppelganger"(skin contact)	Riesling	Mount Barker		60
2015	Thompson Estate	Sauv. Blanc, Semillon	Margaret River	9.5	47
2016	The Trades "Grasscutters"	Sauvignon Blanc	Porongurup	9	45
2015	Castle Rock	Chardonnay	Porongurup	9.5	48
2014	Evoi "Reserve"	Chardonnay	Margaret River		100
2014	Moss Wood	Chardonnay	Margaret River		120
2014	Wills Domain "Block 8"	Chardonnay	Margaret River		67
2010	Lillian	Viognier	Pemberton	12	60
2012	Ipsa Facto	Chenin Blanc	Margaret River	12	60
2015	L.A.S. Vino	Chenin, Viognier, Sauv	Margaret River		105
2014	Si Vintners "Si"	Semillon Chardonnay	Margaret River		53

Rosé...

2015	Victory Point	Grenache	Margaret River	9.5	48
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Reds...

2015	Harewood "Block D"	Pinot Noir	Denmark	11.5	56
2013	Picardy	Pinot Noir	Pemberton		85
2012	Picardy "Tête de Cuvée"	Pinot Noir	Pemberton		135
2012	Moss Wood "Ribbonvale"	Merlot	Margaret River		90
2004	Frankland Estate "Olmo's Reward"	Cabernet Blend	Frankland River		85
2014	Victory Point "Mallee Root"	Cabernet Blend	Margaret River	12	60
2014	Domaine Naturaliste	Cabernet Sauvignon	Margaret River	9.5	49
2014	John Kosovich	Cabernet Sauvignon	Swan Valley		67
2011	Pierro "Reserve"	Cabernet Sauvignon	Margaret River		145
2011	Voyager Estate	Cabernet Sauvignon	Margaret River		130
2010	Alkoomi "Jarrah"	Shiraz	Frankland River		100
2014	Faber "Riche"	Shiraz	Swan Valley		55
2014	Rocky Gully	Shiraz	Frankland River	9	45
2010	Bella Ridge	Grenache	Swan Valley		76
2015	Carpe Diem	Sangiovese	Margaret River	11	55
2012	Marq	Tempranillo	Margaret River	11.5	58

Dessert and Fortified ...

75ml

375ml

NV	Talijancich “Julian James White Liqueur” PX, Verdelho, Tokay	Swan Valley	16	110
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This section has been tailored to offer you wines that cannot be made on our Australian land. As much as we love our local winemakers and Mother Nature, sometimes terroir is just not there to reproduce the yeastiness of Champagne, the minerality of Chablis or the concentration of reds from Valpolicella.

Bubbles...

NV	Perrier Jouët Grand Brut	Chardonnay	Champagne, France	140
NV	Paul Bara Brut Reserve Grand Cru	Chardonnay, Pinot noir	Champagne, France	165

Whites...

2013	Jean Luc Mader	Pinot Gris	Alsace, France	75
2013	Vincent Pinard “Florès”	Sauvignon Blanc	Loire, France	100
2009	J.L. Wolf Grand cru “Pechstein”	Riesling	Germany	105
2013	L. Jadot Chablis 1er cru “Fourchaume”	Chardonnay	Burgundy, France	160

Reds...

2011	Marchand & Burch Volnay	Pinot Noir	Burgundy, France	140
2010	Podere La Cappella Chianti Riserva	Sangiovese	Tuscany, Italy	105
2012	La Spinetta Langhe	Nebbiolo	Piedmont, Italy	100
2012	San Gimignano Reserva	Malbec	Mendoza, Argentina	85
2014	Santa Sofia Ripasso Valpolicella Sup.	Corvina, Rondinella	Veneto, Italy	95

Spirits, Digestives & Liqueurs

Gin (a colourless alcoholic beverage made from distilled or redistilled neutral grain spirits flavoured with juniper berries and aromatics)

Tanqueray 40%	Cameron Bridge, Scotland	10
Tanqueray 10 47.3%	Cameron Bridge, Scotland	11.5
Aviation 42%	Oregon, USA	11
Hendrick's 41.4%	Girvan, Scotland	12
Plymouth Sloe Gin 26%	Plymouth, England	11.5
West Winds "Sabre" 40%	Margaret River, Australia	10.5
West Winds "Cutlass" 50%	Margaret River, Australia	12

Vodka (an alcoholic liquor originally distilled from fermented wheat mash but now also made from a mash of rye, corn, or potatoes).

Ketel One 40%	Schiedam, Holland	10
Ketel One "Citroen" 40%	Schiedam, Holland	9
Belvedere 40%	Zyrardow, Poland	11
Ciroc 40%	Cordes-sur-ciel, France	11.5
Grey Goose 40%	Jarnac, France	13
Zubrowka "Bison Grass" 40%	Byalistok, Poland	9.5
42 Below 40%	New Zealand	11

Whiskey and Whisky (a type of distilled alcoholic beverage made from fermented grain mash. Various grains are used for different varieties, including barley, corn, rye, and wheat)

Bushmills 10yo 40%	Bushmill, Ireland	11
Jameson's 40%	Dublin, Ireland	10
Bulleit 40%	Indiana, USA	10
Bulleit "Rye" 45%	Indiana, USA	14
Canadian Club 40%	Ontario, Canada	9
Gentleman's Jack 40%	Tennessee, USA	12
Jim Beam White 37%	Kentucky, USA	10
Maker's Mark 40%	Kentucky, USA	11
Woodford Reserve 43.2%	Kentucky, USA	14
Johnnie Walker "Black Label" 40%	Edinburgh, Scotland	10
Ardbeg "Uigeadail" 54.2%	Islay, Scotland	22
Cragganmore 12yo 40%	Speyside, Scotland	14
Dalwhinnie 15yo 43%	Highlands, Scotland	15
Glenmorangie Lasanta 43%	Highlands, Scotland	16
Lagavulin 16yo 43%	Islay, Scotland	16

Laphroaig “Quarter Cask” 48%	Islay, Scotland	20
Nikka Taketsura 12yo 43%	Miyagi, Japan	16
Oban 14yo 43%	Highlands, Scotland	18
Strathisla 12yo 40%	Speyside, Scotland	13
Talisker 10yo 45.8%	Isle of Skye, Scotland	15
White Oak Tokinoka 40%	Hyogo, Japan	20

Rums (an alcoholic liquor or spirit distilled from molasses or some other fermented sugar-cane product)

Pampero Blanco 37.5%	La Miel, Venezuela	9
Pampero Anejo Especial 40%	La Miel, Venezuela	10
Captain Morgan Original Spiced Rum 35%	Virgin Islands, USA	10
Captain Morgan Black Spiced 40%	Virgin Islands, USA	12
Appleton Estate 12yo 40%	Nassau Valley, Jamaica	13
Bacardi Carta Blanca 37.5%	Cataño, Puerto Rico	10
Ron Zacapa Centenario Solera 23 40%	Mixco, Guatemala	18

Tequila (a Mexican liquor distilled from the fermented sap of an agave)

Cuervo Especial Silver 38%	Jalisco, Mexico	10
Cuervo Especial Gold 38%	Jalisco, Mexico	11
Don Julio Blanco 40%	Jalisco, Mexico	10
Don Julio Reposado 38%	Jalisco, Mexico	16
Patron XO Café 35%	Jalisco, Mexico	14

Cachaça

Sagatiba Pura Silver 38%	São Paulo, Brazil	12
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Aperitifs & Liqueurs

Amaro Montenegro 23%	Bologna, Italy	10
Aperol 11%	Milano, Italy	10
Averna Amaro 29%	Sicily, Italy	10
Baileys Irish Cream 17%	Dublin, Ireland	10
Campari 25%	Milano, Italy	10
Chambord 16.5%	Loire Valley, France	11
Chartreuse Green 55%	Voiron, France	14
Cointreau 40%	Angers, France	10
Amaretto Disaronno 20%	Saronno, Italy	10
Dom Bénédictine 40%	Fécamp, France	12
Dolin Blanc 16%	Chambéry, France	10
Dolin Rouge 16%	Chambéry, France	10
Drambuie 40%	Broxburn, Scotland	10
Frangelico 20%	Canale, Italy	10

Grand Marnier 40%	Paris, France	12
Kahlua 20%	USA	10
Limoncello Luxardo 27%	Veneto, Italy	12
Lillet Blanc 17%	Bordeaux, France	10
Pernod 40%	Paris, France	10
Pimm's 25%	London, England	10
St Germain Elderflower 20%	Dijon, France	15
Tia Maria 20%	Jamaica	10

Brandy & Digestifs

Delord 1985 Armagnac 40%	Gascony, France	22
Hennessy VS Cognac 40%	Charentes, France	12
Paul Giraud 25yo Cognac 40%	Charentes, France	25
Gontier Domfrontais 2000 Calvados 40%	Normandy, France	16
Nonino Vendemmia Grappa 40%	Friuli, Italy	14

Soft Drinks & Juices

Capi Still Mineral Water	7.5
Capi Sparkling Mineral Water	7.5
Coca Cola	4
Diet Coke	4
Ginger Ale	4
Ginger Beer	4
Lemonade	4
Soda Water	4
Tonic Water	4
Cocobella Coconut water	4