

VOYAGE KITCHEN

DINNER 5 PM - 8 PM

WELCOME TO VOYAGE BY NIGHT. OUR MENU
IS INSPIRED BY MODERN ASIAN INFUSED
CUISINE

BITES

DUCK SPRING ROLLS (2) /15

Five-spice duck spring rolls, Kewpie siracha (df)

PANFRY GREEN DUMPLINGS (4) /15

with chilli ponzu sauce, chilli, pickled ginger, fried shallots (vg)

PANFRY CHICKEN DUMPLINGS (4) /15

with chilli ponzu sauce, chilli, pickled ginger, fried shallots, red
vinegar

MAPLE CAULIFLOWER WINGS /16

Maple chilli glazed crispy cauliflower (vg)

CORN FRITTERS (2) /15

Corn fritter balls, romesco sauce, sour cream, corn salsa,
pecorino cheese (n,v)

BOURBON PORK BELLY /15.5

BBQ Bourbon glazed pork belly, soft herbs, pickled cornchicon
(gf,df)

POPCORN CHICKEN /18

Fried chicken, with Korean chilli glaze, chilli mayonnaise

CALAMARI /20

Lightly dusted lemon herb calamari, soft herbs, chilli, fried
shallots, siracha kewpie (df)

CURED SALMON /20

48HR cured salmon, capers, mango relish, pickled fennel (gf,df)

COCONUT LIME CORN /15

Charred corn in coconut lime dressing, chipotle cream, bacon
and coconut crumb

CHIPS & AIOLI /11.5

GRAZING

KING FISH CEVICHE /26.5

Yellow tail king fish in house made ponzu soy dressing, edible seaweed,
pickled ginger, wasabi (gf,df)

THAI SALMON TARTARE /23.5

Diced Fresh raw salmon, marinated in Thai sauce, lime, fried shallots,
chilli, soft herbs, corn chips (gf, df)

BEEF TARTARE /28

Diced grass-fed raw beef, miso, tabasco, pickled red onion, shallots,
anchovy cream, rocket

DIY BBQ BEEF BAO /29

12hr slow cooked cooked beef in chilli honey soy, 2 bao buns, yellow
pickle, slaw, soft herbs, fried shallots, chilli

5 SPICES PORK BELLY /27

Slow cooked pork belly, caramel chilli, mango salad, cashew nut, fried
shallots, soft herbs (n,df,gf)

CRYING TIGER /34

Chargrilled rare eye fillet, nahm jim dressing, mango salad topped with
chilli, fried shallots, cashew nut, soft herbs (gf,dfo,n)

ROASTED PUMPKIN /24

Roasted maple pumpkin, black baba ganoush, rocket, balsamic glaze,
dukkah (vg, gf,n)

ROASTED EGGPLANT/25

Roasted whole eggplant with tomato harissa sauce, crispy chickpeas,
black sesame puree, green coconut sauce, dukkah (vg,n,gf)

LARGER

SHARK BAY SPAGHETTI /35

Shark Bay crab & prawn spaghetti, saffron, white wine, cherry tomato,
chilli, parmesan

LAMB RAGU SPAGHETTI /35

Slow-cooked lamb, spaghetti, cherry tomatoes, chilli, parmesan

MARKET FISH /41

Grilled local fish, pumpkin mash, seasonal vegetables, Thai green
curry (gf, dfo)

DRUNKEN NOODLE /32

Wok fried flat rice noodles, egg, tiger prawns, broccolini, beansprout,
fried shallots, soft herbs (df)

BUTTER CHICKEN /34

Butter chicken and Greek yoghurt served with a choice of Roti or Rice

BATTERED FISH AND CHIPS /35

Beer battered fish fingers, garden salad, lemon dressing, tartar sauce

EYE FILLET STEAK /48

oven-baked potato, seasonal vegetables, bearnaise, sour cream,
bacon crumb

BEEF BURGER & CHIPS /24.5

Angus beef patty, cheese, caramelised onion, tomato, baby cos,
Chipotle mayo on a brioche bun

BUTTER CAULIFLOWER /29

Crispy cauliflower in butter sauce, coconut chips, fried shallot, chilli,
curry leaves. dukkah (vg,gf,n)