

VOYAGE KITCHEN

LUNCH DAILY FROM 12:00PM

BITES

SOFT SHELL TACOS (2) /21

Choice of one of the following:

Crispy snapper, chilli mango chutney, chipotle mayo, lettuce, shallots

Mixed mushrooms, miso glaze, lettuce, nori, shichimi (v)

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

SALADS

COLD SOBA SALAD /30

Cold soba noodles, yellow pickle, edamame, avocado in sesame dressing with cured ponzu salmon, nori

CHICKEN CAESAR SALAD /26

Marinated grilled chicken breast, baby cos, parmesan cheese, anchovies, Spanish onion, bacon, one poached egg, Voyage Caesar dressing (gfo,df)

VOYAGE BOWL /32

Grilled butter salmon, mixed lettuce, crispy chickpeas, sweet potato, fennel pickle, avocado, beetroot relish, garlic labna

CRYING TIGER /34

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

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

PULLED BEEF NACHOS /25

Corn chips topped with pulled beef, corn, capsicum, onion and tomato, melted cheese, smoked sour cream, pickle onion (gf,df), add smashed avo +4.5

DIY BBQ BEEF BAO /29

12hr slow 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)

ROASTED PUMPKIN /24

Roasted maple pumpkin, black baba ganoush, rocket, fennel pickle, 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

12 hr Slow cooked lamb ragu, spaghetti, cherry tomato, parmesan

DRUNKEN NOODLE /32

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

MARKET FISH /41

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

BUTTER CHICKEN /34

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

BEEF BURGER & CHIPS /24.5

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

CLUB SANDWICH /27

Marinated grilled chicken breast, bacon, swiss cheese, lettuce, tomato, avocado, aioli

BATTERED FISH AND CHIPS /35

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

BUTTER CAULIFLOWER /29

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

Please advise us of any allergies, intolerances, or dietary requirements. 100% exclusions of nuts, gluten, and seafood, cannot be guaranteed. Please note, while we try our best, not all changes can be accommodated. 15% Surcharge public holidays. V - vegetarian, Vg - Vegan, N - contains nuts, Df - dairy free, Gf - Gluten free