

# VOYAGE KITCHEN

DAI LY FR OM 12:00 PM

## BITE S

### GRILLED SATAY SKEWERS (2) / 10.5

Choice of **marinated beef**, **garlic lime chicken** or **lemongrass pork**  
Served with sweet and sour chilli sauce (gfo,df)

### DUCK SPRING ROLLS (2) /15

Five-spice duck spring rolls, sweet chilli sauce (df)

### CHICKEN WINGS (4) /10.5

Crispy marinated chicken wings glazed in house sauce (df)

### CORN FRITTERS (2) /13.5

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

### MAPLE CAULIFLOWER WINGS /16

Maple chilli glazed crispy cauliflower (vg)

### CURED SALMON /17

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

### CHIPS & AIOLI /11.5

## SOUP

### CREAMY CAULIFLOWER AND LEEK SOUP / 13.5

Topped with croutons, cream and parsley (v)

### CREAMY PUMPKIN SOUP / 13.5

Topped with croutons, cream and roasted pepitas (v)

## GRAZING

### SOFT SHELL TACOS (2) / 21

*Choice of one the following:*

**Crispy Snapper** – chipotle mayo, mango chutney, lettuce, shallots.

**Battered Prawns** – Lettuce, mango chutney, sour cream, shallots.

### KING FISH CEVICHE /26.5

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

### PANFRY GREEN DUMPLINGS (4) /15

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

### PANFRY CHICKEN DUMPLINGS (4) /15

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

### CALAMARI RINGS /20

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

### POPCORN CHICKEN / 18

Fried chicken, with Korean chilli glazed and chilli mayonnaise

### ROASTED PUMPKIN / 24

Roasted maple pumpkin, black baba ghanoush, rocket, pickled fennel, balsamic glaze, dukkah (vg,gf,n)

## SALADS

### VOYAGE BOWL / 32

Grilled butter salmon, mixed lettuce, crispy chickpeas, sweet potato, pickled fennel, avocado, beetroot relish, garlic labna (gf)

### CHICKEN CEASAR SALAD / 27

Marinated grilled chicken breast, onion, baby cos, parmesan cheese, anchovies, bacon, poached egg, croutons and ceasar dressing (gfo, dfo)

### 5 SPICES PORK BELLY SALAD / 27

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

## LARGER

### SHAKING BEEF / 32

Wok fried sizzling marinated beef tenderloin cubes, capsicum and onions with in house sauce served with chips & salad

### BEEF STEW / 32

Slow cooked Beef Rump in red wine, mushrooms, carrots, celery and onion, served with mashed potato

### VOYAGE CLUB SANDWICH /27

Marinated grilled chicken, bacon, Swiss cheese, tomato, avocado, lettuce and aioli

### BEEF BURGER & CHIPS / 24.5

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

### BEEF NACHOS / 25

Corn chips topped with beef mince, corn salsa, melted cheese, sour cream, pickle onion (gf, dfo)

Add smashed avo +4.5

### STEAK / 39

Beef tenderloin served with mashed potato; seasonal veggies topped with pepper sauce

### GINGER ORANGE GLAZED SALMON / 33

Pan seared Salmon with brown rice and chickpeas, sautéed julienne veggies and ginger orange glaze

### DRUNKEN NOODLES /30

Wok fried flat rice noodles, eggs, prawns, bean sprouts, green veggies, fried shallots, chilli, soft herbs (df)

### SHARK BAY SPAGHETTI / 35

Shark Bay crab and prawn spaghetti, white wine, cherry tomatoes, parmesan and chilli

### LAMB RAGU SPAGHETTI /32

Slow cooked lamb ragu, spaghetti, carrots, cherry tomato, basil, parmesan

### BATTERED FISH AND CHIPS /33

Battered snapper fillets, salad, lemon dressing and tartare sauce

### GREEN CHICKEN CURRY / 30

Sauteed chicken in Thai green curry sauce, bamboo, baby corn, served with steam rice

### BUTTER CHICKEN / 32

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

### BUTTER CAULIFLOWER /29

Cauliflower in butter sauce, coconut chips, fried shallots, chilli, curry leaves and dukkah (vg,gf,n)