

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)

CHICKEN SPRING ROLLS (2) /10.5

House made spring rolls, sweet chilli sauce (df)

VEGETARIAN SPRING ROLLS (2) /10.5

House made spring rolls, sweet chilli sauce (df,v)

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.

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 CAESAR 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

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)