

VOYAGE KITCHEN

DAI LY FR OM 12:00 PM

BITE S

GRILLED CHICKEN SATAY SKEWERS (2) / 11

Served with sweet and sour chilli sauce (gfo,df)

SPRING ROLLS (2) / 11

Choice of house made Chicken or Vegetarian served with sweet chilli sauce (df)

CORN FRITTERS (2) / 16

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

CHIPS & AIOLI / 12

GRAZING

SOFT SHELL TACOS (2) / 23

Choice of one the following:

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

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

CALAMARI / 21

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

POPCORN CHICKEN / 19

Fried chicken, with Korean chilli glazed and chilli mayonnaise

KING FISH CEVICHE / 26.5

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

SALADS

VOYAGE BOWL / 35

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

THAI BEEF SALAD / 34

Eye fillet, salad, red onion, bean sprouts, cucumber, capsicum, tomatoes, mint and coriander in Thai dressing (nf,df)

CHICKEN LARB SALAD / 31

Marinated ground chicken tossed in pickle carrots and daikon, cucumber, lettuce, fresh herbs, chilli and dressing topped with sweet potato fries (nf,df)

PORK BELLY SALAD / 31

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

QUINOA SALAD / 26

Quinoa, carrots, shredded cabbage, cucumber, capsicum, cherry tomatoes, edamame, roasted sesame in ginger dressing (vg,,nf,df)

Add : Grilled chicken \$9

CHICKEN CAESAR SALAD / 31

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

LARGER

SHAKING BEEF / 35

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

STEAK / 44

250gr eye fillet served with mashed potato, seasonal veggies topped with pepper sauce

VOYAGE CLUB SANDWICH / 28

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

BEEF BURGER & CHIPS / 25.5

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

BEEF NACHOS / 27

Corn chips topped with beef mince, corn salsa, melted cheese, sour cream and jalapenos (gf, dfo). Add smashed avo +4.5

GINGER ORANGE GLAZED SALMON / 35

Pan seared Salmon with brown rice and chickpeas, sautéed julienne veggies and ginger orange glaze (nf,df)

SHARK BAY SPAGHETTI / 35

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

LAMB RAGU SPAGHETTI / 35

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

BATTERED FISH AND CHIPS / 35

Battered snapper fillets, salad, lemon dressing and tartare sauce

GREEN CHICKEN CURRY / 32

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

BUTTER CHICKEN / 33

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

ROASTED PUMPKIN / 24

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

MISO-GLAZED EGGPLANT / 28

Roasted eggplant served with quinoa, cherry tomatoes, olives, coriander and roasted sesame seeds (vg,gf,nf)

BUTTER CAULIFLOWER / 27

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

VOYAGE KITCHEN

ASIAN NIGHT

GRILLED SATAY SKEWERS / 10.5

Choice of: garlic lime chicken, lemongrass pork, marinated beef served with sweet and sour chilli sauce

CHICKEN WINGS (4) / 10.5

Crispy marinated chicken wings glazed in inhouse sauce (df)

DUCK SPRING ROLLS (2) / 15

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

PANFRY GREEN DUMPLINGS (4)/15

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

PANFRY CHICKEN DUMPLINGS (4)/15

with chili ponzu sauce, pickled ginger, fried shallots

POPCORN CHICKEN / 18

Fried chicken, with Korean chili glazed and chili mayonnaise

KING FISH CEVICHE / 26.5

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

CALAMARI RINGS / 20

Lightle dusted calamari rings, soft herbs, chili, fried shallots, siracha kewpie (df)

5 SPICES PORK BELLY SALAD / 27

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

SHAKING BEEF / 30

Sizzling marinated beef tenderloin cubes, capsicum and onions with inhouse sauce served with fries, lettuce, tomato and cucumber

DIY SAN CHOY BAO / 29

Choice of grilled & marinated meat: beef, chicken or pork served with rice vermicelli, lettuce, cucumber, bean sprouts, nahm jim, herbs

BEEF STEW / 32

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

BUTTER CHICKEN / 32

Butter chicken and Greek yoghurt, chickpea, potato, with a choice of Roti or rice

GRILLED PORK NOODLE SALAD / 27

Grilled pork with warm rice noodle, cucumber, bean sprouts, lettuce, cashews, soft herbs, pickle carrots and nahm jim

DRUNKEN NOODLE / 30

Wok fried flat rice noodle, egg, prawns, bean sprouts, green vegies, fried shallots, chilli, soft herbs (df)

GREEN CHICKEN CURRY / 28

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

BUTTER CAULIFLOWER / 29

Roasted cauliflower in butter sauce, coconut chips, fried shallots, chili, curry leaves and dukkah (vg,gf,n)

STIR FRY VEGGIES XO SAUCE / 18

Mixed seasonal vegetables and mushroom in oyster and xo sauce (v, df)

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