

VOYAGE KITCHEN

DAI LY FROM 12:00PM



GRAZING & BITES

GRILLED MUSSELS (4) / 17

Topped with onion & cashew

CHICKEN 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) / 16.5

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

CHICKEN WINGS (4) / 12.5

Crispy marinated chicken wings glazed in in-house sauce (df)

SOUP / 15.0

Choice of sweet potato and pumpkin or creamy cauliflower and leek.
Topped with croutons and parsley (v)

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.

PANFRY DUMPLINGS (4) / 15

Choice of: Chicken or Green

With chilli ponzu sauce, pickled ginger, fried shallots

CALAMARI / 21

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

POPCORN CHICKEN / 19

Fried chicken, with Korean chilli glaze and chilli mayonnaise

SEAFOOD CHARCUTERIE / 35

Pickled octopus, cured salmon, olives, pickled cornichons with red onion, crispy ciabatta and cheddar cubes

KING FISH CEVICHE / 26.5

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

CHIPS & AIOLI / 12.5

SALADS

VOYAGE BOWL / 36

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

THAI BEEF SALAD / 35

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

CHICKEN CAESAR SALAD / 31

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

OCTOPUS PANZANELLA / 35

Lettuce, olive, cucumber salsa, cherry tomato, croutons and lemon dressing (dfo)

MAINS

SHAKING BEEF / 35

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

STEAK / 46

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

PORK BELLY / 38.5

Crispy pork belly, pumpkin puree, warm vegetables, tropical relish (gf)

VOYAGE CLUB SANDWICH / 28

Marinated grilled chicken, bacon, cheese, 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 / 27.5

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 / 36

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

DRUNKEN NOODLES / 33

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

Choice of: Prawns, Tofu and Chicken

PRAWNS & CRAB SPAGHETTI / 35

Crab and prawn spaghetti, white wine, cherry tomatoes, parmesan, parsley 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 / 33

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

BUTTER CHICKEN / 34

Butter chicken and Greek yoghurt, chickpeas, potato served with steamed rice

ROASTED PUMPKIN / 24

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

EGGPLANT PARMIGIANA / 29

Roasted eggplant topped with rich tomato sauce and mozzarella served with side salad (v)

Please advise us of any allergies, intolerances, or dietary requirements. 100% exclusion of nuts, gluten and seafood cannot be guaranteed. Please note, while we try our best, not all changes can be accommodated. A surcharge of 15% applies on all public holidays.

(V) Vegetarian (VG) Vegan Option (GFO) Gluten Free option (GF) Gluten Free (N) Contains Nuts (DF) Dairy Free (K) Keto Friendly