



VOYAGE KITCHEN

FROM 11:30 AM

ALL DAY BREAKFAST

BREAKFAST BAGEL bacon, smashed avo, egg, cheese, spinach, chilli mayo (gfo)	23.5
AVO SMASH on toast, feta, tomatoes, rocket, dukkah, balsamic glaze (vg, n, vo, dfo)	20
PANCAKES buttermilk pancakes with vanilla mascarpone cheese, berry compote, seasonal fruits & maple syrup (vg)	21.5
ACAI BOWL Brazilian super berry & banana puree, house granola, seasonal fruits (vg, df, n, gfo)	23

STARTERS

TURKISH BREAD dukkah, balsamic olive oil (v, n, gfo)	9
CRISPY SPRING ROLLS (2) with sweet chilli sauce (df, vgo) choice of: chicken or vegetarian	12
PANFRY CHICKEN DUMPLINGS (4) in chilli ponzu sauce, pickled ginger, fried shallots (df)	17
STREET STYLE CORN RIBS lime leaf salsa, coconut salt (v, df, gf)	20
CRISPY SNAPPER TORTILLA avo, salsa, greens, lettuce, shallots, jalapeno, remoulade (df)	14
PORK BELLY BAO cucumber, slaw, hoisin sauce, green (df)	13
BEEF BAO cheese, gherkin, slaw, sauce	13
SALT & PEPPER SQUID sriracha mayonnaise (df)	23
POPCORN CHICKEN kimchi slaw, chilli mayo (df)	22
GARLIC BUTTER POTATO WEDGES with sour cream & sweet chilli (vg)	15
CHIPS & AIOLI (vg)	13

SALADS

VOYAGE BOWL lettuce, chickpeas, pumpkin, fennel, avo, beetroot relish, garlic labneh (gfo) choice of: salmon or grilled chicken	36
THAI BEEF SALAD red onion, lettuce, sprouts, cucumber, capsicum, tomatoes, thai dressing, greens (gf, df)	37
WARM MEDITERRANEAN SALAD roasted mixed vegetables, artichoke, pesto, sundried tomatoes, olives (vg, df, gf)	28

Add grilled chicken +9 / grilled salmon +12

SOUP

CREAM OF MUSHROOM topped with truffle oil and croutons (vg, gfo)	17.5
CAULIFLOWER & LEEK topped with croutons (vg, gfo)	
Add ciabatta +3	

MAINS

MUSSELS cooked in pho's flavour broth served with steamed rice (gf, df)	31
PAN-SEARED ATLANTIC SALMON with sweetcorn, broccolini, baby carrot in passion fruit sauce (gf)	39
PHO GA Vietnamese chicken noodle soup, egg, rice noodle in aromatic broth, fresh herbs, bean sprouts (gf, df)	30
GREEN CHICKEN CURRY bamboo, baby corn, served with steamed rice (df)	33
FISH & CHIPS tartare sauce, lemon (df)	35
GRILLED BARRAMUNDI & FRIES tartare sauce, lemon (dfo)	41
PAN FRIED DUCK BREAST with basil, onion, capsicum cooked in house sauce, cashews (n, gf)	39
CRISPY PORK BELLY roasted veggies, mashed pumpkin in house hoisin sauce (gf, df)	40
SHAKING BEEF fillet cubes, onion, capsicums, salad, fries	38
STEAK & FRIES with pepper jus on side (gf)	44
GRILLED LAMB CUTLETS (2) potato wedges, roasted veggies dressed with rosemary jus (gf,df)	40
CLUB SANDWICH grilled chicken, bacon, cheese, avocado, lettuce, aioli (gfo)	28
BEEF BURGER & CHIPS angus beef patty, cheese, caramelised onion, tomato, lettuce, chipotle mayo on brioche bun	27
PRAWN & CRAB SPAGHETTI cooked in white wine, cherry tomatoes, parmesan, parsley and chilli (dfo)	35
LAMB RAGU SPAGHETTI slow cooked lamb, carrots, tomatoes, basil, parmesan (gf, dfo)	35
MISO MUSHROOM SPAGHETTI mixed mushrooms, kale, parmesan, nori (vg, dfo, vo)	27
DRUNKEN NOODLES wok fried rice noodles, egg, bean sprouts, green veggies, fried shallots, chilli, soft herbs (df) choice of: prawn, tofu or chicken	33
NASI GORENG Indonesian fried rice topped with fried egg and fried chicken bites (df, vgo)	30
BRAISED EGGPLANT & TOFU mushrooms, spring onions in tomato sauce (v, df, gf)	28
ROASTED PUMPKIN labneh, maple, rocket, pickled fennel, balsamic glaze, dukkah (v,gf,nfo)	28

Please advise us of any allergies, intolerances, and/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. (vg) vegetarian (v) vegan (gf) gluten free (n) contain nuts (df) dairy free