

BREAKFAST MENU

Breakfast Daily 6:00 until 11:45am

SMALLS

Homemade Banana Bread ^(V) / 10.0

Served with a Choice of
Mascarpone Cheese or Maple Pecan Butter

Fruit & Nut Toast ^{(V)(N)} / 9.0

Toast with Jam ^(V) / 7.0

Ciabatta, Organic Sourdough, Rye 5 Seeds, Gluten Free+1.0

Homemade Granola ^{(N)(V)(VGO)} / 18.0

Voyage House Toasted Granola served with a Choice of
Kiffir Lime Pannacotta with Raspberry Couli & Seasonal Fruits
Or

Almond Chia Pudding with Berry Compote & Seasonal Fruits

Acai Bowl ^{(N)(V)(VG)(DF)} / 18.0

Brazilian Super Berry & Banana Puree, served with House
Toasted Muesli, Seasonal Fruits, Shredded Coconut, Chia and
Goji Berries.

(Please allow at least 15 minutes of preparation)

Spanish Churros ^(V) / 16.5

House Churros Coated in Cinnamon Sugar served with Dulce
Leche Dip with a Side of Cream and Strawberries.

Add Ice Cream 3.0

Extras

Smoked Salmon 7.0

Bacon | Chorizo 6.0

Halloumi 5.0

Homemade Hash-Brown | Chipolatas | Fetta 4.5

Mushrooms | Sautéed Spinach | Avocado 4.0

Roasted Tomatoes 3.5

Free Range Egg 3.0

Hollandaise Sauce | Aioli 2.0

Voyage

SORRENTO BEACH

Eggs Benedict ^(GFO) / 19.9

Poached Eggs, Broccoli, Baby Kale & Hollandaise Sauce
on Brioche Bun, with a Choice of
*Ham, Bacon, Chorizo, Smoked Salmon, Mushrooms or
Avocado*

Breakfast Bagel / 19.5

Smashed Avocado, Bacon, Fried Egg, Swiss Cheese,
Spinach, Chilli Mayo

Chilli Scramble ^{(GFO)(V)} / 21.0

Scrambled Eggs cooked with Spinach and Harissa Jam on
Sourdough topped with Fetta & Jalapenos

Hash Stack / 23.0

Layered Oven Roasted Royal Blue Potato Cake, Braised
Shredded Pork Shoulder, Asparagus, 2 Poached Eggs and
Finished with Hollandaise Sauce

Pancakes / 18.5

Stack of Homemade Buttermilk Pancakes served with
Seasonal Fruit, Vanilla Mascarpone Cheese & Maple Syrup

Korean Fried Chicken Waffles / 22.0

Crispy Spicy Korean Fried Chicken on Waffle, served with
House Mixed Apple Slaw & Bean Sprouts, Maple
Syrup

Salmon Gravlax ^(GF) / 25.5

48hour Cured Salmon Marinated with a Blend of Spices, Pink
Peppercorn and Dill, Served with Two Poached Eggs, Mash
Avocado, on Organic Sourdough Toast with Beetroot Relish, Dill
Crème Fraiche and a side of Orange Fennel Salad.

Spicy Chorizo Ragu Croquettes / 23.0

Sweet Potato Croquettes served with Chorizo Ragu, Harissa
Jam, Jalapenos and 2 Poached Eggs topped with
Hollandaise sauce

Breakfast Steak ^(GF) / 25.5

150g Scotch Fillet Steak, Broccoli, Baby Carrots, Grilled
Halloumi, Pesto, Sweet Mustard Relish and topped with a
Poached Egg

Voyager Treat / 23.0

Wild Mushrooms, Zucchini and Spinach Puree, served with
Sweet Potato Cake topped with Halloumi, a Poached Egg,
Beetroot Bearnaise

Kale and Quinoa Bowl ^{(V)(VG)(GF)(DF)} / 22.0

Mixed Kale, Quinoa, and Roasted Beetroot served with
Crunchy Tempeh Chips, Lemon Dressing Topped with Super
Seed Mix

Mozzarella Corn Fritters ^{(V)(GF)} / 21.0

Corn, Mozzarella Buffalo Cheese and Potato
Fritters served Beetroot Bearnaise, Avocado and Salsa.

Smashed Avocado ^{(V)(VG)(GFO)(N)} / 19.0

Smashed Avocado on Sourdough w/ Danish Fetta, Rocket,
Super Nut & Seed Mix, Baby Carrot, Baby Radish and a
Drizzle of Lemon Dressing & Balsamic Glaze
Add An Egg +3.0

Panfry Mushrooms ^{(GFO)(V)} / 17.5

Panfry Butter Garlic Mushrooms on Sourdough Toast with
Rocket, Balsamic Glaze Topped with Fetta

Voyage Big Breakfast ^(GF) / 24.0

Eggs Your Way on Buttered Sourdough Toast, Grilled
Tomato, Mushrooms, Chipolatas, Bacon, Hash Brown

Vegetarian Big Breakfast ^{(V)(GFO)} / 24.0

Eggs Your Way on Buttered Sourdough Toast, Grilled
Tomato, Homemade Hash Brown, Mushrooms, Spinach,
Avocado

Eggs on Toast ^{(V)(GFO)} / 13.0

Eggs Your Way, on Buttered Organic Sourdough Toast

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



LUNCH MENU

Lunch 11:45am

ALL DAY BRUNCH

Eggs Benedict (GFO) / 19.9

Poached Eggs, Broccolini, Baby Kale & Hollandaise Sauce on Brioche Bun, with a Choice of *Ham, Bacon, Chorizo, Smoked Salmon, Mushrooms or Avocado*

Smashed Avocado (V)(VG)(GFO)(N) / 19.0

Smashed Avocado on Sourdough w/ Danish Fetta, Rocket, Super Nut & Seed Mix, Baby Carrot, Broccolini and a Drizzle of Lemon Dressing & Balsamic Glaze
Add An Egg +3.0

Breakfast Bagel / 19.5

Smashed Avocado, Bacon, Fried Egg, Swiss Cheese, Spinach, Chilli Mayo

Kale and Quinoa Bowl (V)(VG)(GF)(DF) / 22.0

Mixed Kale, Quinoa, and Roasted Beetroot served with Crunchy Tempeh Chips, Lemon Dressing Topped with Super Seed Mix

MAINS

Grilled Barramundi / 28.0

Local Barramundi Fillet served with Potato Rosti, Quinoa Rocket Salad & Horse Radish Cream

Crab Linguine / 26.0

Freshly Cooked Linguine Tossed with Blue Swimmer Crab Meat, Clams, Cherry Tomatoes, Lemon, Red Chillies, White Wine, Italian Parsley and topped with Shaved Parmesan.

Lamb Ragu with Papardelle / 26.0

Slow Braised Lamb Ragu served with Papardelle Pasta Topped with Parmesan Cheese

Leafy, Cranberry,

Cashew & Pepita Salad (N)(V)(VO)(GF) /14.5

Mixed Lettuce Leaves, Cranberries, Pepitas, Cashew nut, Cherry Tomatoes, Cucumber, Spanish onion, Tossed in House Dressing.

Add Grilled Chicken +7.0 Salmon +9.0 Tandoori Tempeh +6.0

Caesar Salad (GF) /17.0

Cos Lettuce, Crispy Bacon, Crunchy Tempeh Chips, Spanish Onion, 2 poached Eggs, House Caesar Dressing.

Add Grilled Salmon +9.0 Chicken +7.0 Tandoori Tempeh +6.0

Beef Burger / 24.5

Beef Patty, Swiss Cheese, Baby Cos, Tomato, Caramelised Onion, with House Sauce on Brioche Bun served with Beer Battered Chips

Southern Fried Chicken Burger / 24.5

Fried Chicken, Smashed Avocado, Apple Slaw, Chipotle Mayo on Brioche Bun served with Beer Battered Chips

Vegetarian Burger (V)(VO) / 23.0

Sweet Potato Patty, Baby Cos, Tomato, Sweet Mustard Pickle on Brioche Bun served with Beer Battered Chips

Halloumi Burger (V)(VO) / 23.0

Grilled Halloumi, Beetroot Relish, Baby Cos, Tomato, Chipotle Mayo served with Beer Battered Chips

SOMETHING SMALL

Pulled Pork Bao (2) / 12.5

Korean Fried Chicken Bao (2) / 12.5

Spring Rolls (4) w/ Dipping Sauce / 12.5

Crumbed Calamari w/ Dipping Sauce / 12.5

Tandoori Tempeh (2 Skewers) / 12.5

Bowl of Chips / 10.5

Beer Battered Chips w/ Aioli

Garlic Focaccia & Parmesan Cheese / 9.0

Add Chorizo +6.0

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COFFEES CUP / MUG

Espresso 3.3
Long Black 4 / 4.9
Cappuccino 4.2 / 4.9
Flat White 4.2 / 4.9
Cafe Latte 4.2 / 4.9
Long Mac 4.7 / 5.4
Short Mac 3.8
Chai Latte 4.7 / 5.7
Mocha 5 / 5.7
Hot Chocolate 4.7 / 5.2
Matcha Latte 5 / 5.7
Turmeric Latte 5 / 5.7
Cold Drip SHORT 4 | LONG 5.5
Babycino 1.5
Affogato 5.5

TEAS

English Breakfast 4.8
Peppermint 4.8
Earl Grey 4.8
Chamomile 4.8
Green Sencha 4.8
Lemon & Ginger 4.8
Chai Tea 5.0

ICED DRINKS

Iced Chocolate | Iced Coffee | Iced Mocha 7.0
Iced Chai 6.0 | Iced Latte 6.0 |
Iced Long Black 5.5
Fresh Young Coconut 6.5
Lemon & Lime Bitters 6.0

FRESHLY SQUEEZED JUICES / 8.20

Straight up Orange or Apple or Watermelon
Morning Martini *beetroot, orange, apple, lemon, ginger*
Kickstarter *carrot, celery, apple, beetroot*
Sorrento *carrot, apple, orange, lemon*
Carrot Top *orange, carrot, ginger*
Brekkie Juice *apple, orange, pineapple*
Pink Panther *watermelon, strawberry, pineapple*
Fresh Melon *watermelon, apple, lime*

SMOOTHIES / 8.50

Strawberry *banana, milk, yoghurt, honey*
Banana *milk, yoghurt, honey*
Mixed berries *yoghurt, apple juice*
Mango & yoghurt
Passionfruit *mango, banana, pineapple*

HOUSE SPECIALITIES / 10.5

Avo-Almond *banana, avocado, raspberry, milk, honey*
Coffee Twix *dates, banana, espresso, almond milk, cashews, cocoa*
Sunset *berries, spinach, mango, banana, apple juice*
Green Smoothie *spinach, mango, banana, coconut water, pineapple*
Raw Green Juice *spinach, celery, cucumber, apple, lemon, ginger*
Antioxidant *berries, banana, spinach, almond milk*
Nutty Berry *raspberries, banana, peanut butter, honey, milk*

MILKSHAKES

Strawberry, Chocolate, Vanilla, Spearmint, Caramel,
Banana 7.0

SPARKLING & WHITE

Prosecco Villa Sandi 10 | 45
Villa Sandi Sparkling Rosé 10 | 45
Yealands Petal & Stem SB, Marlborough 10 | 45
Jones Road Chardonnay 10 | 45
Yealands Petal & Stem Pinot Gris Marlborough 10 | 45
Flametree Chardonnay, Margaret River 11 | 50

ROSE & RED

Bouchard Aine & Fils Rose, Bordeaux 10 | 45
House Wine 9 | 42
Love Symbol, Grenache McLaren Vale, SA 10 | 45
Katnook Estate Shiraz, SA 10 | 45

BEER

<i>Peroni Nastro Azzuro</i>	5.1%	8.0
<i>Crown</i>	4.9%	8.0
<i>Corona</i>	4.6%	8.0
<i>LC Roger's</i>	3.8%	10.0
<i>Feral Hop Hog</i>	5.8%	10.0
<i>Guinness</i>	5.0%	10.0
<i>Heineken</i>	5.0%	8.0
<i>Asahi</i>	4.9%	8.0
<i>Magners Irish Cider</i>	5.0%	10.0
<i>Single Fin Summer Ale</i>	4.5%	8.0
<i>Matsos Ginger Beer</i>	3.5%	10.0

COCKTAILS & MOCKTAILS

Peach Belini *Prosecco, peach schnapps* 12.0
Mimosa *Prosecco, orange juice* 12.0
Gintonica *Hendricks Gin, tonic water, twist cucumber & black pepper on ice* 12.0
Espresso Martini *Vodka, Kahlua, espresso* 16.0
Aperol Spritz *Aperol, prosecco, soda water* 16.0
Voyage Mojito *spiced rum, lime, mint, sugar* 16.0
Bloody Mary *Vodka, tomato juice, celery, worstershire sauce, tobasco* 16.0

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