

BREAKFAST MENU



Breakfast Daily 6am until 12 noon

Homemade Banana Bread (N) /10.0

Served with a choice of Vanilla mascarpone or maple pecan butter

Fruit & Nut Toast (N) /9.0

Toast with Jam /7.0

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

Almond Chia Pot (N)(V)(GF) /16.5

Almond chia pudding, Nutella panna cotta topped with pistachio crumble, seasonal fruits.

Granola (N)(V) /18.9

House made toasted granola, served with Greek yoghurt, berry compote, seasonal fruits & milk.

Quinoa Porridge (N)(V)(DFO) /18.5

Tri colour quinoa and oat porridge, milk, cinnamon, maple syrup, topped with poached pear and pistachio crumble.
Dairy Free option + 1.0

Acai Bowl (N)(V)(VG)(DF) /19.5

Brazilian super berry & banana puree, served with house granola, seasonal fruits, shredded coconut, chia, and goji berries.

(Please allow at least 15 minutes of preparation)

Pancakes /18.5

Buttermilk pancakes served with vanilla mascarpone cheese, berry compote, seasonal fruits & maple syrup.

Biscoff French Toast (N) /22.0

Vanilla cinnamon brioche French toast, Lotus biscoff, poached pear, raspberry curd, whipping cream, pistachios and maple syrup.

Mac n Pork /25.0

10hr cooked pork belly, house made mac & cheese croquette, kimchi salad, two poached eggs, jalapeños, balsamic apple sauce, topped with hollandaise sauce.

Beef Bulgogi /24.5

12hr slow cooked beef brisket with Korean bulgogi glaze, kimchi salad served with Turkish bread, topped with a poached egg and hollandaise sauce.

Breakfast Steak (K)(GF) /29.9

150g Eye fillet, mayo relish, grilled haloumi, smashed avocado, wilted spinach, 2 poached eggs topped with hollandaise sauce

Atlantic Salmon Bowl /25.5

Crispy skin grilled salmon, avocado salsa, roast sweet potato, beetroot relish, fennel pickle, burnt butter, crispy chickpeas and lemon myrtle labneh.

Chicken Confit (K)(GF) /23.5

Chicken confit cooked in duck fat, bedded on baba ganoush served with cauliflower tabbouleh, rocket, beetroot relish, broccoli and harissa.

Salmon Gravlax (GFO) /25.5

48hr cured salmon marinated with a blend of spices, pink peppercorn and dill, served with two poached eggs, smash avocado, on organic sourdough toast with beetroot relish, dill crème fraiche and pumpkin hummus.

Chilli Scramble (V)(GFO) /21.5

Scrambled eggs cooked with spinach and harissa jam on organic sourdough, topped with Danish fetta and Jalapeños.

Hash Stack /23.5

Layered oven roasted royal blue potato cake, braised shredded pork, asparagus, two poached eggs and topped with hollandaise sauce.

Breakfast Bagel /19.9

Bacon, smashed avocado, fried egg, Swiss cheese, spinach and chilli mayo.

Mozzarella Corn Fritters (V) /22.9

Corn, mozzarella buffalo cheese and potato fritters served with beetroot béarnaise, avocado and salsa.

Voyager Treat (V) /23.0

(Zucchini, wild mushrooms and spinach) puree, served with sweet potato cake topped with halloumi, a poached egg & beetroot béarnaise

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

Smashed avocado on sourdough with Danish fetta, rocket, super nut & seed mix, baby carrot, baby radish and a drizzle of lemon dressing & balsamic glaze.

Add a poached egg +3.0

Eggs Benedict (GFO) /19.9

Poached eggs, asparagus, baby kale & hollandaise sauce on brioche bun, with a Choice of **Ham, Bacon, Chorizo, Smoked Salmon, Mushrooms or Avocado**

Voyage Big Breakfast (GFO) /24.0

Eggs your way on buttered sourdough toast, grilled tomato, mushrooms, chipolatas, bacon and hash brown.

Vegetarian Big Breakfast (V)(GFO) /24.0

Eggs your way on buttered sourdough toast, grilled tomato, homemade hash brown, mushrooms, sauteed spinach, avocado.

Eggs on Toast (V)(GFO) /13.0

Eggs your way on buttered organic sourdough toast.

Extras

Smoked Salmon 7.0

Bacon | Chorizo | Halloumi 6.0

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 | House Sauces 2.0

Gluten Free Option | 1.0

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.

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LUNCH MENU

Lunch daily from 12 noon



ALL DAY BRUNCH

Eggs Benedict (GFO) /19.9

Poached eggs, asparagus, baby kale & house 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 with Danish fetta, rocket, super nut & seed mix, baby carrot, baby radish and a drizzle of lemon dressing & balsamic glaze.
Add an Egg +3.0

Breakfast Bagel /19.9

Bacon, fried egg, smashed avocado, Swiss cheese, spinach, chilli mayo.

SMALL BITES

Bowl of Chips w/ mixed herbs & aioli /10.5

Buttered Garlic Turkish (N) /14.5

w/ EVOO, Baba ganoush, dukkha.
+ chorizo 6.0

Bao Buns (2) /12.5

Choice of one:
Korean fried chicken / BBQ pulled pork / Beef brisket.

Spring Rolls (4) w/ sweet chilli sauce /12.5

Lemon Herb Calamari /17.9

Lightly dusted calamari served with tartare sauce

Mac & Cheese Croquettes (2) /14.5

w/ chipotle mayo

Corn Fritters (V) (3) /14.5

w/ chipotle mayo and corn salsa

MAINS

Grilled Barramundi /29.9

Lemon herb butter grilled barramundi fillet served with roasted tomatoes, baby carrots, Broccolini, wilted spinach and pumpkin hummus.

Pork Belly /26.5

10hrs slow cooked pork belly served with Asian slaw, pumpkin hummus and apple sauce.

Chicken Confit (K)(GF) /23.5

Chicken confit cooked in duck fat, bedded on baba ganoush served with cauliflower tabbouleh, rocket, beetroot relish, broccoli and harissa.

Lamb Ragu with Pappardelle /26.5

Slow braised lamb ragu served with pappardelle pasta topped with Parmesan cheese.

Crab Linguine /26.5

Freshly cooked linguine tossed with crab meat, clams, cherry tomatoes, chillies, white wine topped with shaved Parmesan.

Club Sandwich /26.5

Grilled marinated chicken with bacon, cos, tomato, shredded carrot, Swiss cheese, cornichon, avocado and aioli on toasted brioche sandwich.

Voyage Burger /24.5

Angus beef patty with chipotle mayo, Swiss cheese, baby cos, tomato, caramelised onion served with chips and aioli on brioche bun.

Southern Fried Chicken Burger /24.5

With chipotle mayo, slaw and avocado served with chips and aioli on brioche bun.

Vegetarian Burger /23.0

House made mozzarella sweet potato cake with Jalapeños, baby cos, tomato, chipotle mayo served with chips and aioli on brioche bun.

Atlantic Salmon Bowl /25.5

Crispy skin grilled salmon, avocado salsa, roast sweet potato, fennel pickle, burnt butter, crispy chickpeas, and lemon myrtle labneh.

Beer Battered Fish & Chips /26.5

House beer battered local W.A snapper, garden salad, chips and tartare sauce.

(Available Friday, Saturday, Sunday Only)

SALADS

Leafy Salad (VG)(N) /15.5

Mixed lettuce topped with cucumber, cherry tomato, red onion, capsicum, mixed seeds, cashews, cranberry and side of lemon dressing.

Add: grilled chicken +7.5 | grilled salmon +9.0 | Halloumi +6.0

Iron Bowl (V)(VG)(N) /21.5

Broccoli, baby spinach, quinoa, asparagus, avocado, green hummus, crispy chickpeas, rocket pesto.

Add: grilled chicken +7.5 | grilled salmon +9.0 | halloumi +6.0

Thai Chicken Salad (N) /25.0

Shredded chicken, Asian slaw, bean sprout, coriander, mint, fresh chillies, fried shallots, nam jim, cashews.

Japanese Beef Salad /29.9

Pan fry eye fillet steak in garlic butter served with mixed lettuce, tomato, capsicum, onion, cucumber and wasabi yuzu soy dressing

Soba Noodle Salad with Salmon /25.5

Soba noodle tossed with bean sprout, edamame, pickle radish, broccoli, cherry tomatoes, capsicum, onion, mint, coriander and chilli served with yuzu soy dressing topped with grilled salmon.

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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 4.5 | LONG 5.5
Babycino 1.5
Affogato 5.5

Extras:

Milk: Almond, Soy, Oat, Lactose free, Coconut

Syrup: Vanilla, Hazelnut, Caramel

TEAS

English Breakfast 4.8
Peppermint 4.8
Earl Grey 4.8
Chamomile 4.8
Green Sencha 4.8
Lemongrass & 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 /8.2

Straight up Orange or Apple or Watermelon
Morning Martini *beetroot, orange, apple, lemon, ginger*
Lemon Ginger Tonic *carrot, 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 /8.5

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

HOUSE SPECIALITIES /10.5

Raw Green Juice *spinach, celery, cucumber, apple, lemon, ginger*
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*
Nutty Berry *raspberries, banana, peanut butter, honey, milk*

MILKSHAKES /7.0

Strawberry, Chocolate, Vanilla, Spearmint, Caramel,
Banana

SPARKLING & WHITE

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

ROSE & RED

Bouchard Aine & Fils Rose, Bordeaux 10 | 45
House Wine 9 | 42
Yealands Petal & Stem Pinot Noir Marlborough 10|45
Young Blood, Grenache McLaren Vale, SA 10 | 45
Katznook Estate Shiraz, SA 10 | 45

BEER

<i>Peroni Nastro Azzuro</i>	5.1%	8.0
<i>Peroni Lager</i>	3.5%	8.0
<i>Crown</i>	4.9%	8.0
<i>Corona</i>	4.6%	8.0
<i>Heineken</i>	5.0%	8.0
<i>Asahi</i>	4.9%	8.0
<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, posecco, soda water 16.0*
Voyage Mojito *spiced rum, lime juice, soda water, passionfruit pulp, mint, sugar 16.0*
Bloody Mary *Vodka, tomato juice, celery, worstershire sauce, tobasco 16.0*

Virgin Voyage Mojito *lime juice, mint, soda water, passionfruit pulp, sugar 9.5*
Virgin Bloody Mary *tomato juice, celery, worstershire sauce, tobasco 9.5*

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