



## OUTDOOR DINING MENU

### **HOT SOUP**

Roasted pumpkin saltbush maple soup

### **BUSH INSPIRED SALADS**

Kale, corn riblet, heirloom tomato chickpea, rosella dressing GF Vv DF

Mixed leaf, bush smoked tomato, cucumber, onion, sprouts,  
capsicum GF Vv DF

Pepper leaf beetroot, arugula, bocconcini,  
blood orange sunrise lime dressing V GF

Cajun potato, bush spinach, dried tomato, caramelised onion,  
chipotle aioli Vv GF DF

Roasted cauliflower, baby apple, raisins, muntrie berries,  
pumpkin pepita, native salsa Verde Vv GF DF

## HOT SELECTIONS

Blackened barramundi, sunrise lime salsa,  
charred brussels GF DF

Pepper berry grilled chicken, seasonal vegetables,  
finger lime marmalade GF DF

Saltbush mountain pepper kangaroo, field mushroom,  
bush tomato chutney GF DF

Rosemary lamb outlets, blistered cherry tomatoes,  
quandong port jus GF DF

Wattleseed roasted root vegetables, charred fennel,  
pimento GF Vv DF

Bush dukkah baked pumpkin, black garlic cheese, asparagus tips,  
pomegranate molasses Vv DF GF

## DESSERT

Desert lime cheesecake V

Chocolate vegan mud cake, coconut foam,  
davidson raspberry gel Vv DF GF

Pear and lemon myrtle tea cake V

Watermelon platters DF GF Vv

Vanilla anglaise V, davidson plum, and berry compote Vv

DF - Dairy Free   GF - Gluten Free   V - Vegetarian   Vv - Vegan

### Allergen Statement:

Whilst we take great care in controlling allergens where possible, Voyages and its suppliers utilise equipment and facilities that may come into contact with various allergens. As a result, we are not able to guarantee the complete absence of allergens in the food and beverages we provide. For further information, please ask your friendly service attendant.

