

LATIN [FOH-LEE-UHM] LEAF

# FOLIUM

Autumn is a treasured time that allows us to slow down and reflect on a year's worth of dedication. The vineyard work winds down as the last red grapes are picked, and our vines senesce into dormancy.

Vine leaves transform into a kaleidoscope of greens, reds, ambers, and browns before finally dropping to the ground, feeding nutrients into our organic soils. It's a harmonious lifecycle where each element of nature helps another and one that is at the heart of the FOLIUM menu. Sustainably minded food and wine grounded in a deep sense of place and shared with a warmth of spirit.

**\$150 PER PERSON**

**\$200 WITH WINE FLIGHT**

**\$230 WITH WINE PAIRING**

**VOYAGER ESTATE**

MARGARET RIVER

**2021 PROJECT SPARKLING ROSÉ**

Snacks

**2023 CHENIN BLANC**

pumpkin, chickpea, corn

**2021 MJW CHARDONNAY**

market fish, jerusalem artichoke, onion

**2021 PROJECT U5 MERLOT**

mushrooms, pork, chestnut

**2017 SHIRAZ**

duck, eggplant, mulberry

**BOTANICAL DIGESTIF**

fig, macadamia, citrus

**TEA & COFFEE**

petit fours

**OPTIONAL**

cheese course from \$18

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VEGETARIAN MENU

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MARGARET RIVER

**2021 PROJECT SPARKLING ROSÉ**

snacks

**2023 CHENIN BLANC**

pumpkin, chickpea, corn

**2021 MJW CHARDONNAY**

kohlrabi, jerusalem artichoke, onion

**2021 PROJECT U5 MERLOT**

coral tooth, mushrooms, chestnut

**2017 SHIRAZ**

eggplant, amaranth, mulberry

**BOTANICAL DIGESTIF**

fig, macadamia, citrus

**TEA & COFFEE**

petit fours

**OPTIONAL**

cheese course from \$18