

LATIN [FOW-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 in 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

\$190 WITH WINE FLIGHT

\$230 WITH WINE PAIRING

VOYAGER ESTATE

MARGARET RIVER

2022 SPARKLING CHENIN BLANC

snacks

2022 PROJECT SPARKLING ROSÉ

octopus, rhubarb, rose

2022 COASTAL CHARDONNAY

corn, pork, squid

2022 PROJECT NOUVEAU ROUGE

kangaroo, plum, macadamia

**2020 THE MODERN CABERNET SAUVIGNON
2018 CABERNET SAUVIGNON**

Beef, plum, radish

NATIVE DIGESTIF

sweet potato, cream, peach

TEA & COFFEE

petit fours

OPTIONAL

cheese course from \$18