

# Voyage of passion

## Extra ingredients add up to an enjoyable breakfast

**F**inding a spot to enjoy weekend breakfast that serves fantastic coffee and interesting food in a comfortable, unpretentious environment is not as easy as you might think.

But Sorrento's Voyage has plenty of appeal and offers a package of great food, friendly service, an interesting and lively atmosphere and, to top it all off, the seductive smell of freshly roasted coffee wafting through the air.

Inside, Voyage looks nothing like most of the little cafes you find in WA. Instead, you will find an eclectic mix of furniture, artwork and a really good range of quality delicatessen lines for sale such as olive oil, spices and teas.

There are a couple of enormous glass cabinets jam-packed with beautiful cakes and savoury items including rolls and salads.

The breakfast menu is diverse and

imaginative and comes with a note at the bottom which explains that the food that comes from Voyage's kitchen is made with passion and almost everything, bar the bread, is made on site.

A generous serve of fried field mushrooms came stacked on a bed of wilted baby spinach and buttered sourdough and was topped with some warmed brie. The mushrooms were flavoured with good-quality olive oil, balsamic and thyme.

A dish called Norma's Salsa featured two poached eggs served with a salsa of tomato and avocado. We added extras of bacon, cooked to perfection and some homemade hash browns which, with their fluffy texture and tasty flavour, were a far cry from the commercial variety commonly served.

Pancakes were thick, tender and flavoured with chunks of cherry and a dollop of mascarpone.

The coffee was expertly prepared and served at the right temperature to bring out the flavour of the beans.

Milkshakes were richly flavoured, creamy and, most importantly, ice-cold but at \$4.50 each, I thought the serving could have been a bit bigger.

The biggest problem with having breakfast at Voyage is that you'll want to stay on for lunch — or at least another coffee and one of those gorgeous little cakes that haunt you from the glass cabinet.

One of Fresh's regular readers recommended we try Voyage and he was spot-on when he said "the taste bud experience at Voyage will keep you in good spirits for the rest of the day".

If you think your local is worth us having a look at, email us at [fresh@wanews.com.au](mailto:fresh@wanews.com.au).

Voyage is open seven days a week for breakfast, lunch and afternoon coffee. It is BYO and offers a good, well-priced catering menu.



Friendly service, a lively atmosphere and freshly brewed coffee provide the right ambience at Voyage in Sorrento.

**Voyage kitchen  
delicatessen  
Sorrento**

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**ADDRESS:** 128 West Coast Drive  
**TELEPHONE:** 9447 2443  
**HOURS:** breakfast, lunch and afternoon snacks, 7am to 6pm daily  
**BYO** Corkage \$2 a bottle  
**THE BILL:** Pancakes \$12.50, Norma's Salsa \$15, Coffee \$3.40  
**CARDS:** Major credit cards, EFTPOS

**SCORES:**

1-9 Don't bother **10-12** Average  
**13-14** Good value **15-16** A good find  
**17-18** Top notch **19-20** A classic