

# WILDFLOWER

*Wildflower would like to pay respect to the traditional owners of the land we gather upon today, the Whadjuk Noongar people. Our menu revolves around the Six Seasons of the Noongar calendar and our produce and native ingredients are sourced from suppliers with a respect for this land.*

## DJERAN - SEASON OF ADULTHOOD

*The season of Djeran brings with it cooler nights, light breezes and the presence of dew on the plants in the early mornings. Traditionally this was the time of year to nourish and prepare the body for the cold of Makuru. Seafood is an important food source, along with seeds and bulbs. Banksia flowers are out in bloom giving a food source for the birds and insects that rely on them.*



DJERAN

SIX-COURSE TASTING MENU

MARINATED HEIRLOOM TOMATO  
fresh curd, anise myrtle, miso

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MANJIMUP MARRON  
sweetcorn, lemon aspen, golden beetroot

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LINLEY VALLEY PORK BELLY  
smoked soy, redback ginger, black barley

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WAGIN DUCK BREAST  
fig, liquorice root, anise myrtle

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DESERT LIME SORBET  
yoghurt, honey, bee pollen

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WATTLESEED CRISP  
parsnip, walnut, caramel

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*Additional Course*  
*\$16 per person*

WASHED RIND CHEESE CUSTARD  
desert lime, grape, olive oil

\$168 per person

Sommelier's matched wines  
\$135 per person (90ml)

Native Australian non-alcoholic beverage pairing  
\$65 per person