



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

FLOW MENU – TWO COURSES

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SHEEP'S CURD

native thyme, papaya, summer melons
or

SKULL ISLAND PRAWN

ginger, soy, fingerlime
or

WAGIN DUCK LEG TERRINE

verjus, lemon myrtle, macadamia

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LINE-CAUGHT FISH

young coconut, bush basil, desert lime
or

HEIRLOOM BEETROOT

dandelion, wattleseed, davidson plum
or

SOUTH WEST BEEF

cauliflower, bonito, lemon aspen
or

LINLEY VALLEY PORK LOIN

golden beetroot, macadamia, mustard seeds

served with

STONE FRUIT SALAD

butter lettuce, radish, mountain pepper, river mint vinaigrette

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DESSERT

NATIVE THYME CHIBOUST

muntrie, crème fraîche, lemon myrtle
or

MACADAMIA CUSTARD

mango, lemon aspen, Geraldton wax
or

ARTISANAL CHEESE

Selection of artisanal Australian cheese

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Our commitment to supporting local and sustainable
produce continues.

Our fish is sourced locally.

We happily accommodate all dietary requirements
where ever possible.