



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

DJERAN

SIX-COURSE TASTING MENU

SHEEP'S CURD

native thyme, papaya, summer melons

PEMBERTON MARRON

sandalwood nut, blood lime, native ponzu

LINE-CAUGHT FISH

young coconut, bush basil, desert lime

DRY AGED WAGIN DUCK

rhubarb, endive, redback ginger

FROZEN WILDFLOWERS

lemon verbena, rosella pollen, apple

MACADAMIA CUSTARD

mango, lemon aspen, Geraldton wax

6 course \$180 per person

Sommelier's matched wines \$135 pp

Native non-alcoholic beverage pairing \$65 pp

Our commitment to supporting local and sustainable
produce continues.

Our fish is sourced locally.

We happily accommodate all dietary requirements
where ever possible.

Credit card transactions incur a processing fee of 1.0 - 1.5%. Debit cards incur a processing fee of 0.7 - 1%. Eftpos cards do not incur a fee.