



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

EIGHT-COURSE TASTING MENU

RAW ABROLHOS ISLAND SCALLOP
nasturtium, caviar

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SHEEP'S CURD
native thyme, papaya, summer melons

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PEMBERTON MARRON
sandalwood nut, blood lime, native ponzu

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LINE-CAUGHT FISH
young coconut, bush basil, desert lime

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DRY AGED WAGIN DUCK
rhubarb, endive, redback ginger

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FROZEN WILDFLOWERS
lemon verbena, rosella pollen, apple

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MACADAMIA CUSTARD
mango, lemon aspen, Geraldton wax

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ARTISANAL CHEESE
selection of artisanal Australian cheese

8 course \$230 per person

Sommelier's matched wines \$160 pp

Native non-alcoholic pairing \$85 pp

Our commitment to supporting local and sustainable
produce continues.

Our fish is sourced locally.

We happily accommodate all dietary requirements
where ever possible.