



# 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.

## BUNURU – SEASON OF THE ADOLESCENCE

Bunuru marks the hottest part of the year, when there is little to no rain. Jarrah and Marri trees are in full bloom, along with Zamia pods. Fish, crab and mussels are the main portion of the diet in this season, with tailer and mullet trapped in the shallow waters and easily caught, as well as marron and gilgies collected from the wetlands. Wattle, banksia blossom and various roots are popular food sources at this time.

FOUR-COURSE TASTING MENU

MANJIMUP MARRON  
bush tomato, dhashi, coastal succulents

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WA FISH MOSAIC  
sunrise lime, caviar, sea parsley

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BERKSHIRE PORK  
cauliflower, Geraldton wax, black pudding

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PASSIONFRUIT  
coconut, mango, Geraldton wax

4 course \$140 per person  
Champagne & sparkling pairing \$135  
Sommelier's matched wines \$105 pp  
Native non-alcoholic beverage pairing \$55 pp

SIX-COURSE & EIGHT-COURSE TASTING MENU

MANJIMUP MARRON  
bush tomato, dhashi, coastal succulents

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KENT PUMPKIN  
tallow, nathive thyme, scallop

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WA FISH MOSAIC  
sunrise lime, caviar, sea parsley

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\* MARGARET RIVER WAGYU  
bush mint, turnip, mountain pepper

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BERKSHIRE PORK  
cauliflower, Geraldton wax, black pudding

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STRAWBERRY GUM  
strawberries, native thyme

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PASSIONFRUIT  
coconut, mango, Geraldton wax

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\* ARTISANAL CHEESE  
selection of artisanal Australian cheese

6 course \$180 per person  
Champagne & sparkling pairing \$170  
Sommelier's matched wines \$145 pp  
Native non-alcoholic pairing \$70 pp

\* 8 course \$230 per person  
Champagne & sparkling pairing \$240  
Sommelier's matched wines \$170 pp  
Native non-alcoholic pairing \$90 pp

Our commitment to supporting local and sustainable produce continues.  
Our fish is sourced locally.  
We happily accommodate all dietary requirements where ever possible.  
Please speak with our Front of House team for any assistance.