

# 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.

## DJILBA – SEASON OF CONCEPTION

During this season the wattles come into full bloom, along with lemon myrtle, and this signals the start of the mass blooming in the South-West. Large birds nest to hatch their eggs and popular foods include yongas (kangaroos) and weitj (emu)



FLOW LUNCH MENU

TWO COURSES 69

ENTREE

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WA CURED FISH

lemon myrtle, quince, finger lime

ASPARAGUS

native pesto, anise myrtle, saltbush

SOUTHWEST LAMB TARTARE

wattleseed, bush tomato, dashi

MAIN

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LINE CAUGHT SNAPPER

native ginger, lemongrass, curry myrtle

HEIRLOOM PURPLE CARROT

golden beetroot, native dukkah, apricot gel

LINLEY VALLEY PORK LOIN

celeriac, native thyme, truffle.

SOUTH WEST WAGYU BEEF supplement 14

buckwheat, sunchoke, redback ginger

ADDITIONAL SIDE 12

STONE FRUIT SALAD

butter lettuce, radish, mountain pepper

DONNYBROOK POTATO

anchovies, pepperberry emulsion, puffed rice

GINGIN BROCCOLINI AND CARROTS

native dukkah, cauliflower cream

DESSERT 21

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WATTLESEED

walnuts, coffee, cream

WHITE CHOCOLATE

macadamia, candied celeriac sorbet

ARTISANAL CHEESE

selection of artisanal Australian cheese

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.

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.