



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.

BIRAK - SEASON OF THE YOUNG

*Birak marks the hot and dry season, when the warm days are cooled by the afternoon sea breezes. An abundance of food sources still remain including mammals, birds, reptiles, and yonga (kangaroo). The start of the season sees the vibrant flowering of *Nuytsia Floribunda*, also known as the Western Australian Christmas Tree.*

FESTIVE FLOW MENU – THREE COURSES

89

CURED LINE CAUGHT FISH

finger lime, ginger, Geraldton wax

or

CAULIFLOWER RISOTTO

desert lime, macadamia, egg yolk

or

ROASTED BUSSELTON OCTOPUS

rivermint salsa verde, brown butter, kohlrabi

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LINE-CAUGHT WILD FISH

beans, buttermilk, native succulents

or

JARRAH-ROASTED GOLDEN BEETROOT

desert lime, goat curd, witlof

or

SOUTH WEST SPRING LAMB

eucalyptus, peas, courgette

served with

GEM LETTUCE

walnut praline, lemon myrtle

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STRAWBERRY GUM CHIBOUST

native thyme cream, pickled strawberry

or

SANDALWOOD NUT PRALINE

milk sorbet, chocolate, wattleseed

or

WESTERN AUSTRALIAN CHEESES

quandong gelee, saltbush crackers