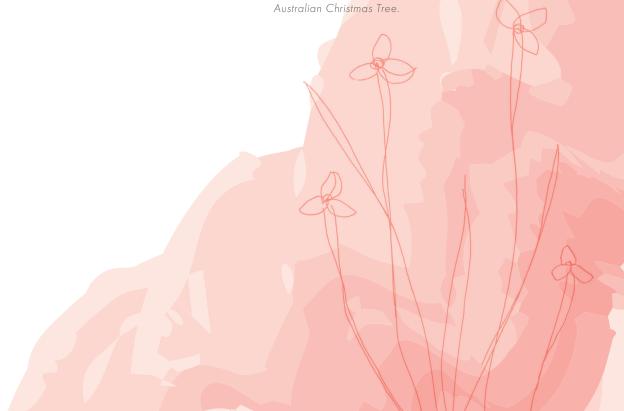
## WILDFLOWER

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



## FLOW MENU - TWO COURSES

69

SHEEP'S CURD native thyme, papaya, summer melons SKULL ISLAND PRAWN ginger, soy, fingerlime WAGIN DUCK LEG TERRINE verjus, lemon myrtle, macadamia

LINE-CAUGHT WILD FISH prawn, bisque, fennel HEIRLOOM CARROTS harissa, rose, cinnamon myrtle SOUTH WEST BEEF cauliflower, bonito, lemon aspen LINLEY VALLEY PORK LOIN golden beetroot, macadamia, mustard seeds

served with SUMMER SALAD butter lettuce, radish, mountain pepper, river mint vinaigrette

DESSERT 21

NATIVE THYME CHIBOUST muntrie, crème fraîche, lemon myrtle MACADAMIA CUSTARD mango, lemon aspen, geraldton wax ARTISANAL CHEESE Pyengana Clothbound Cheddar, TAS Riverine Buffalo Blue, Berry's Creek, VIC Cambray Washed Rind Brie, Nannup, WA

> 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.