



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.

FLOW MENU – TWO COURSES

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SHEEP'S CURD

native thyme, papaya, summer melons
or

SKULL ISLAND PRAWN

ginger, soy, fingerlime
or

WAGIN DUCK LEG TERRINE

verjus, lemon myrtle, macadamia

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LINE-CAUGHT WILD FISH

prawn, bisque, fennel
or

HEIRLOOM CARROTS

harissa, rose, cinnamon myrtle
or

SOUTH WEST BEEF

cauliflower, bonito, lemon aspen
or

LINLEY VALLEY PORK LOIN

golden beetroot, macadamia, mustard seeds

served with

SUMMER SALAD

butter lettuce, radish, mountain pepper, river mint vinaigrette

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DESSERT

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NATIVE THYME CHIBOUST

muntrie, crème fraîche, lemon myrtle
or

MACADAMIA CUSTARD

mango, lemon aspen, geraldton wax
or

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.