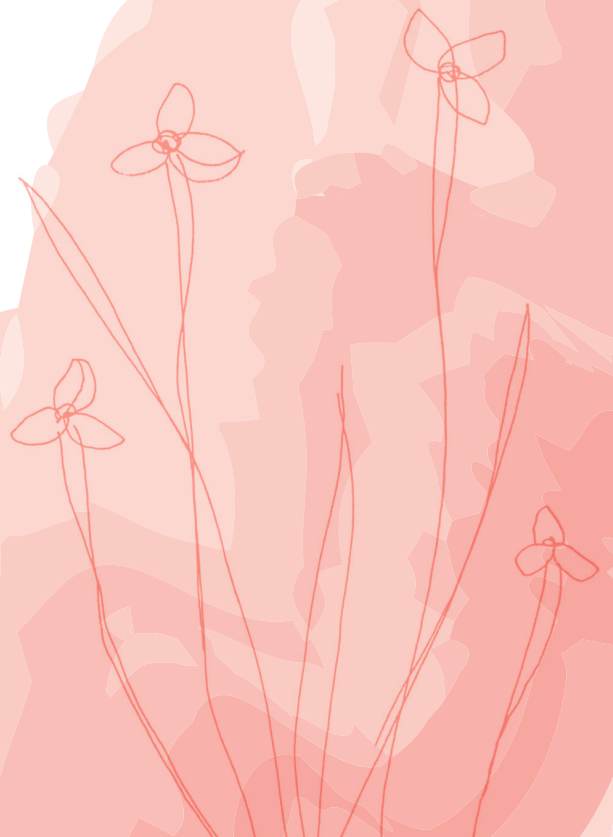


WILDFLOWER

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.



TWO-COURSE FLOW MENU

56

RAW SHARK BAY SCALLOP

Geraldton wax, cucumber, sesame

or

CAULIFLOWER AND MACADAMIA

cauliflower risotto, cured egg yolk

or

SMOKED KANGAROO TARTARE

shiitake mushroom, black garlic, samphire

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LINE-CAUGHT WILD FISH

spring beans, buttermilk, native succulents

or

ALBANY GRILLED CELERIAC

confit garlic, turnip, rivermint

or

SOUTH-WEST LAMB SADDLE

smoked eggplant, peppermint gum, yoghurt

served with

GEM LETTUCE

walnut praline, lemon myrtle

NATIVE BASIL AND PASSIONFRUIT

coconut marshmallow, lemon aspen

or

WESTERN AUSTRALIAN CHEESES

quandong gelee, saltbush, lavosh

21