



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.

BUNURU – SEASON OF THE ADOLESCENCE

Bunuru marks the hottest part of the year, when there is little to no rain. Jarrah and Marri trees are in full bloom, along with Zamia pods. Fish, crab and mussels are the main portion of the diet in this season, with tailer and mullet trapped in the shallow waters and easily caught, as well as marron and gilgies collected from the wetlands. Wattle, banksia blossom and various roots are popular food sources at this time.

BUNURU

FLOW LUNCH MENU

TWO COURSES 69

ENTREE

EGGPLANT

bush tomato, kelp, samphire

CROCODILE TONGUE

kohlrabi, pepperberry, charcuterie XO

KANGAROO

wattleseed, smoked beetroot, spent sourdough

MAIN

FREMANTLE OCTOPUS

nduja, sunrise lime, tomato

WAGIN DUCK

cauliflower, toasted greens, Geraldton wax

DAIKON

Kardinya mushroom, mountain pepper

WILD CAUGHT FISH

buttermilk, Ikura caviar, sea parsley

ADDITIONAL SIDE 12

QUANDONG AND PEACH

duck ham, almonds, curd

TOMATO AND BUSH BASIL

sour onion, toasted raclette

PUMPKIN

pepita fudge, native thyme, bay leaf

DESSERT 21

ROSELLA

lemon myrtle, rhubarb, brown butter

PASSIONFRUIT

coconut, mango, Geraldton wax

ARTISANAL CHEESE

selection of artisanal Australian cheese