

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.

DJERAN - SEASON OF ADULTHOOD

The season of Djeran brings with it cooler nights, light breezes and the presence of dew on the plants in the early mornings. Traditionally this was the time of year to nourish and prepare the body for the cold of Makuru. Seafood is an important food source, along with seeds and bulbs. Banksia flowers are out in bloom giving a food source for the birds and insects that rely on them.



FLOW MENU — TWO COURSES

56

CURED LINE-CAUGHT FISH
finger lime, ginger, Geraldton wax

or

MARINATED HEIRLOOM TOMATO
fresh curd, anise myrtle, miso

or

ROASTED BUSSELTON OCTOPUS
kohlrabi, lemon myrtle, brown butter

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LINE-CAUGHT WILD FISH
cauliflower, garlic, native thyme

or

JARRAH-ROASTED GOLDEN BEETROOT
sheep yoghurt, desert lime, witlof

or

LINLEY VALLEY PORK BELLY
smoked soy, redback ginger, black barley

served with

GEM LETTUCE
walnut praline, lemon myrtle

DESSERT

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STRAWBERRY GUM CHIBOUST
native thyme cream, pickled strawberry

or

WATTLESEED CRISP
parsnip, walnut, caramel

or

WASHED RIND CHEESE CUSTARD
desert lime, grape, olive oil