

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

RAW SHARK BAY SCALLOP

Geraldton wax, cucumber, sesame

or

MARINATED HEIRLOOM TOMATO

stracciatella, native lemongrass, ginger

or

SMOKED KANGAROO TARTARE

shiitake mushroom, black garlic, samphire

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LINE-CAUGHT WILD FISH

summer beans, buttermilk, native succulents

or

JARRAH-ROASTED GOLDEN BEETROOT

desert lime, goat curd, witlof

or

SOUTH-WEST BEEF SHORT-RIB

onion, black garlic, pepperberry leaf

served with

GEM LETTUCE

walnut praline, lemon myrtle

DESSERT

21

NATIVE BASIL AND PASSIONFRUIT

coconut marshmallow, lemon aspen

or

JARRAH-SMOKED MILK SORBET

rosella, caramelised white chocolate

or

WESTERN AUSTRALIAN CHEESES

quandong gelee, saltbush crackers

FOUR-COURSE TASTING MENU

MARINATED HEIRLOOM TOMATO
stracciatella, native lemongrass, ginger

ROASTED MANJIMUP MARRON
brown butter, heirloom carrot, miso

SOUTH-WEST WAGYU
onion, black garlic, pepperberry leaf

JARRAH-SMOKED MILK SORBET
rosella, caramelised white chocolate

\$135 per person

Sommelier's matched wines
\$85 per person (90ml)

Native Australian non-alcoholic
beverage pairing
\$35 per person

SIX-COURSE TASTING MENU

MARINATED HEIRLOOM TOMATO
stracciatella, native lemongrass, ginger

ROASTED MANJIMUP MARRON
brown butter, heirloom carrot, miso

WAGIN DUCK BREAST
desert lime, golden witlof, peach

SOUTH-WEST WAGYU
onion, black garlic, pepperberry leaf

MANGO AND SUNRISE LIME
coconut marshmallow, lemon aspen

JARRAH-SMOKED MILK SORBET
rosella, caramelised white chocolate

\$165 per person

Sommelier's matched wines
\$125 per person (90ml)

Native Australian non-alcoholic
beverage pairing
\$50 per person