



# 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

21

STRAWBERRY GUM CHIBOUST  
native thyme cream, pickled strawberry

*or*

WATTLESEED CRISP  
parsnip, walnut, caramel

*or*

WASHED RIND CHEESE CUSTARD  
desert lime, grape, olive oil

FOUR-COURSE TASTING MENU

MARINATED HEIRLOOM TOMATO  
fresh curd, anise myrtle, miso

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MANJIMUP MARRON  
sweetcorn, lemon aspen, golden  
beetroot

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

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WATTLESEED CRISP  
parsnip, walnut, caramel

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*Additional Course*  
*\$16 per person*

WASHED RIND CHEESE CUSTARD  
desert lime, grape, olive oil

\$138 per person

Sommelier's matched wines  
\$95 per person

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

SIX-COURSE TASTING MENU

MARINATED HEIRLOOM TOMATO  
fresh curd, anise myrtle, miso

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MANJIMUP MARRON  
sweetcorn, lemon aspen, golden  
beetroot

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

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WAGIN DUCK BREAST  
quince, liquorice root, anise myrtle

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DAVIDSON PLUM  
toasted barley, milk, dill

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WATTLESEED CRISP  
parsnip, walnut, caramel

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*Additional Course*  
*\$16 per person*

WASHED RIND CHEESE CUSTARD  
desert lime, grape, olive oil

\$168 per person

Sommelier's matched wines  
\$135 per person

Native Australian non-alcoholic  
beverage pairing  
\$65 per person