

# WILDFLOWER

## 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 kangaroo. The start of the season sees the vibrant flowering of the West Australian Christmas Tree.*



BIRAK SEASONAL MENU

5 COURSE TASTING MENU

PEEL INLET BLUE SWIMMER CRAB,  
bonito emulsion, green tomato nectar, young zucchini,  
frozen avocado, native herbs

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BERKSHIRE PORK JOWL,  
shaved green lip abalone, radish, baby pigface,  
fermented cabbage dashi

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DRY AGED WAGIN DUCK,  
Wildflower honey, warm spices,  
semi-dried heirloom carrot, rosella

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WOOD GRILLED ARKADY LAMB,  
garlic emulsion, turnips, saltbush, peas, eucalyptus

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ROASTED PINEAPPLE CHIBOUST,  
burnt passionfruit marshmallow, toasted coconut,  
desert lime frozen yoghurt, anise myrtle, Geraldton wax

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5 course tasting menu  
\$145 per person

Vegetarian 5 course tasting menu  
\$125 per person

Sommelier's matched Western Australian wines  
\$95 per person (90ml)

Sommelier's matched premium wines  
\$145 per person (90ml)

Native Australian non-alcoholic beverage pairing  
\$45 per person