

WILDFLOWER

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. Fish 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.



D J E R A N

5 COURSE TASTING MENU

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

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

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

WOOD GRILLED ARKADY LAMB,
charred warrigal greens, saltbush, garlic emulsion

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

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

D J E R A N

VEGETARIAN 5 COURSE TASTING MENU

HEIRLOOM TOMATO,
young zucchini, green tomato nectar, frozen avocado

SNOW FUNGUS,
fermented mushroom, black garlic cream, hazelnut

JARRAH SMOKED BEETROOT,
organic black barley, preserved quandong, fennel pollen

VARIATIONS OF TURNIPS,
garlic emulsion, peas, saltbush

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

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