

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.

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 yonga (kangaroo). The start of the season sees the vibrant flowering of Nuytsia Floribunda, also known as the Western Australian Christmas Tree.



BIRAK

FOUR-COURSE TASTING MENU

RAW SHARK BAY SCALLOP
Geraldton wax, cucumber, sesame

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ROASTED MANJIMUP MARRON
brown butter, heirloom carrot, miso

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SOUTH-WEST LAMB SADDLE
smoked eggplant, peppermint gum, yoghurt

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NATIVE BASIL & PASSIONFRUIT
coconut marshmallow, lemon aspen

\$135 per person

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

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

BIRAK

SIX-COURSE TASTING MENU

RAW SHARK BAY SCALLOP
Geraldton wax, cucumber, sesame

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ROASTED MANJIMUP MARRON
brown butter, heirloom carrot, miso

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SOUTH-WEST LAMB SADDLE
smoked eggplant, peppermint gum, yoghurt

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DRY-AGED WAGIN DUCK
native lime, golden witlof, apricot

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TRIPLE-CREAM ICE CREAM
native hibiscus, white balsamic

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NATIVE BASIL & PASSIONFRUIT
coconut marshmallow, lemon aspen

\$165 per person

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

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