



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.

EIGHT-COURSE TASTING MENU

DHUFISH TARTARE

asparagus, sunrise lime, mustard seeds

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KARDINYA MUSHROOM

sweetcorn, sandalwood nut, black garlic

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RIVER TROUT

Manjimup marron, wild fennel, saltbush

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WAGIN DUCK

carrot, raisin, native dukkah

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MARGARET RIVER WAGYU

ox tongue, river mint, pepperberry

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BLOOD LIME

coastal rosemary, mandarin, wattleseed

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LEMON VERBENA

bush cherry, chocolate, cinnamon myrtle

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ARTISANAL CHEESE

selection of artisanal Australian cheese

8 course \$230 per person

Champagne & sparkling pairing \$240

Wine pairing \$170

Native non-alcoholic pairing \$90