



## 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

FESTIVE FLOW LUNCH MENU

THREE COURSES 99

ENTREE

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WA RABBIT

Kakadu plum, saltbush, mountain pepper

WA SALTED COD

shellfish butter, native herb gribiche, spiced pickles

KARDINYA MUSHROOM

sweetcorn, sandalwood nut, black garlic

MAIN

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LINE CAUGHT WILD FISH

wild fennel, saltbush, finger lime

FORGOTTEN CARROT

walnut, golden raisin, native dukkah

LINLEY VALLEY PORK

chestnut, kholrabi, Davidson plum

SOUTH WEST WAGYU BEEF supplement 14

ox tongue, river mint, pepperberry

ADDITIONAL SIDE 12

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TARAMASALATA

oyster chips, sea succulents

COMPRESSED WATERMELON

finger lime gin, Meridith goat feta, river mint

PUMPKIN

bunya nut, warrigal green, fermented honey

DESSERT

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ROSELLA

lemon myrtle, rhubarb, brown butter

LEMON VERBENA

bush cherry, chocolate, cinnamon myrtle

ARTISANAL CHEESE

selection of artisanal Australian cheese