



WILD FLOWER

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.

SIX-COURSE TASTING MENU

DHUFISH TARTARE

asparagus, sunrise lime, mustard seeds

KARDINYA MUSHROOM

sweetcorn, sandalwood nut, black garlic

RIVER TROUT

Manjimup marron, wild fennel, saltbush

MARGARET RIVER WAGYU

ox tongue, river mint, pepperberry

BLOOD LIME

coastal rosemary, mandarin, wattleseed

LEMON VERBENA

bush cherry, chocolate, cinnamon myrtle

6 course \$180 per person

Champagne & sparkling pairing \$170

Wine pairing \$145

Native non-alcoholic pairing \$70

Our commitment to supporting local and sustainable produce continues.
Our fish is sourced locally.

We happily accommodate all dietary requirements where ever possible.
Please speak with our Front of House team for any assistance.