

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.

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. Seafood 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.



DJERAN

FOUR-COURSE TASTING MENU

MARINATED HEIRLOOM TOMATO
stracciatella, native lemongrass, ginger

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ROASTED MANJIMUP MARRON
brown butter, heirloom carrot, miso

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SOUTH-WEST WAGYU
onion, black garlic, pepperberry leaf

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JARRAH-SMOKED MILK SORBET
rosella, caramelised white chocolate

\$135 per person

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

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

DJERAN

SIX-COURSE TASTING MENU

MARINATED HEIRLOOM TOMATO
stracciatella, native lemongrass, ginger

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ROASTED MANJIMUP MARRON
brown butter, heirloom carrot, miso

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WAGIN DUCK BREAST
desert lime, golden witlof, peach

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SOUTH-WEST WAGYU
onion, black garlic, pepperberry leaf

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MANGO AND SUNRISE LIME
coconut marshmallow, lemon aspen

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JARRAH-SMOKED MILK SORBET
rosella, caramelised white chocolate

\$165 per person

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

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