

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.

DJILBA - SEASON OF CONCEPTION

During this season the wattles come into full bloom, along with lemon myrtle, and this signals the start of the mass blooming in the south-west. Large birds nest to hatch their eggs and popular foods include yongas (kangaroos) and weitj (emu).



FLOW 2 COURSE MENU

56

RAW ABROLHOS ISLAND SCALLOP,
lemon myrtle, kohlrabi, desert lime, sesame

or

CAULIFLOWER & MACADAMIA,
cauliflower risotto, cured egg yolk, desert lime

or

JARRAH SMOKED KANGAROO,
roasted courgette, beetroot, native herb salsa verde

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LINE CAUGHT WILD FISH,
sweet potato, buttermilk, trout roe, native succulents

or

ALBANY GRILLED CELERIAC
confit garlic, rivermint, turnip

or

BERKSHIRE PORK COLLAR,
Jerusalem artichoke, native ginger, date, crystal iceplant

served with

GEM LETTUCE,
walnut praline, heirloom carrot, lemon myrtle

DESSERT

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BAHEN & CO CHOCOLATE,
native hibiscus, yoghurt, coconut

or

SELECTION OF WESTERN AUSTRALIAN CHEESES,
with quandong gelée, saltbush crackers