

# 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).*



4 COURSE TASTING MENU

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

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ROASTED MANJIMUP MARRON,  
chestnut, nasturtium, celeriac, miso

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

*or*

SOUTH-WEST WAGYU BEEF TRI-TIP,  
grilled over jarrah, celeriac, warrigal  
jam, rivermint, turnip

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BAHEN & CO CHOCOLATE,  
native hibiscus, yoghurt, coconut

\$135 per person

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

Native Australian non-alcoholic  
beverage pairing  
\$36 per person

6 COURSE TASTING MENU

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

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ROASTED MANJIMUP MARRON,  
chestnut, nasturtium, celeriac, miso

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

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SOUTH-WEST WAGYU BEEF TRI-TIP,  
grilled over jarrah, celeriac, warrigal  
jam, rivermint, turnip

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COW'S MILK PETIT FROMAGE,  
macadamia, wildflower honey

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BAHEN & CO CHOCOLATE,  
native hibiscus, yoghurt, coconut

\$165 per person

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

Native Australian non-alcoholic  
beverage pairing  
\$54 per person