

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).



D J I L B A

4 COURSE TASTING MENU

ABROLHOS ISLAND SCALLOP,
daikon radish, desert lime, green apple

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MANJIMUP RAINBOW TROUT,
brown butter, heirloom carrot, lemon aspen dashi

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SOUTH-WEST WAGYU BEEF,
grilled over jarrah, celeriac, tongue, rivermint, turnip

or

DRY AGED WAGIN DUCK BREAST,
Jerusalem artichoke, native ginger, date, iceplant

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BAHEN & CO CHOCOLATE,
caramel, native hibiscus, coconut

\$135 per person

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

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

DJILBA

6 COURSE TASTING MENU

ABROLHOS ISLAND SCALLOP,
daikon radish, desert lime, green apple

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MANJIMUP RAINBOW TROUT,
brown butter, heirloom carrot, lemon aspen dashi

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DRY AGED WAGIN DUCK BREAST,
Jerusalem artichoke, native ginger, date, iceplant

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SOUTH-WEST WAGYU BEEF,
grilled over jarrah, celeriac, tongue, rivermint, turnip

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COW'S MILK PETIT FROMAGE,
macadamia, wildflower honey

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BAHEN & CO CHOCOLATE,
caramel, native hibiscus, coconut

\$165 per person

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

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