



## 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.*

### *MAKURU - SEASON OF FERTILITY*

*Makuru is the season that brings the first heavy rains, and sees the Scarlett banksia in bloom. Fire is very important during this season, a useful resource for food preparation and production, tool and artefact production, hunting and driving game, and for warmth and signalling. Fattier red-meat animals such as the yonga (kangaroo) and weitj (emu) are hunted at this time of year.*

FLOW MENU — TWO COURSES

58

RAINBOW TROUT  
apple, celery, geraldton wax

*or*

NANNUP CHESTNUT  
local mushrooms, black garlic, acacia

*or*

WAGIN DUCK LEG TERRINE  
quince, lemon myrtle, macadamia

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LINE-CAUGHT WILD FISH  
geraldton wax, jerusalem artichoke, finger lime

*or*

SALT-BAKED CELERIAC  
nori, mushroom, wood sorrel

*or*

SOUTHAMPTON HOMESTEAD CHICKEN  
lion's mane mushroom, macadamia, caramelised onion

*served with*

GEM LETTUCE  
walnut praline, lemon myrtle

DESSERT

21

72% CHOCOLATE  
rivermint, yoghurt, mandarin

*or*

WATTLESEED CRISP  
parsnip, walnut, caramel

*or*

WASHED RIND CHEESE CUSTARD  
desert lime, grape, olive oil

FOUR-COURSE TASTING MENU

NANNUP CHESTNUT  
local mushrooms, black garlic, acacia

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MANJIMUP MARRON  
pumpkin, curry leaf, nasturtium

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LINE-CAUGHT WILD FISH  
geraldton wax, jerusalem artichoke  
finger lime

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WATTLESEED CRISP  
parsnip, walnut, caramel

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*Additional Course*  
*\$16 per person*

WASHED RIND CHEESE CUSTARD  
desert lime, grape, olive oil

\$138 per person

Sommelier's matched wines  
\$95 per person

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

SIX-COURSE TASTING MENU

NANNUP CHESTNUT  
local mushrooms, black garlic, acacia

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MANJIMUP MARRON  
pumpkin, curry leaf, nasturtium

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LINE-CAUGHT WILD FISH  
geraldton wax, jerusalem artichoke  
finger lime

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MARGARET RIVER WAGYU  
celeriac, bonito, lemon aspen

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DAVIDSON PLUM  
toasted barley, milk, dill

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WATTLESEED CRISP  
parsnip, walnut, caramel

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*Additional Course*  
*\$16 per person*

WASHED RIND CHEESE CUSTARD  
desert lime, grape, olive oil

\$175 per person

Sommelier's matched wines  
\$135 per person

Native Australian non-alcoholic  
beverage pairing  
\$65 per person