



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

56

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

cauliflower, garlic, native thyme

or

SALT-BAKED CELERIAC

smoked soy, redback ginger, black barley

or

FREE-RANGE 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

MANJIMUP MARRON
sweetcorn, lemon aspen, golden
beetroot

NANNUP CHESTNUT
local mushrooms, black garlic, acacia

LINLEY VALLEY PORK BELLY
smoked soy, redback ginger, black
barley

WATTLESEED CRISP
parsnip, walnut, caramel

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

MANJIMUP MARRON
sweetcorn, lemon aspen, golden
beetroot

NANNUP CHESTNUT
local mushrooms, black garlic, acacia

LINLEY VALLEY PORK BELLY
smoked soy, redback ginger, black
barley

WAGIN DUCK BREAST
quince, liquorice root, anise myrtle

DAVIDSON PLUM
toasted barley, milk, dill

WATTLESEED CRISP
parsnip, walnut, caramel

Additional Course
\$16 per person

WASHED RIND CHEESE CUSTARD
desert lime, grape, olive oil

\$168 per person

Sommelier's matched wines
\$135 per person

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