



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.

MAKURU

FOUR-COURSE TASTING MENU

MANJIMUP MARRON
sweetcorn, lemon aspen, golden beetroot

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NANNUP CHESTNUT
local mushrooms, black garlic, acacia

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

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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

Credit card transactions incur a processing fee of 1.0 - 1.5 per cent. Debit cards incur a processing fee of 0.7 - 1 per cent. Eftpos cards do not incur a fee.