



# WILD FLOWER

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.

## KAMBARANG – SEASON OF BIRTH

This season marks the end of the rain, fewer cold fronts and warmer temperatures. The landscape is carpeted with a rainbow of wildflowers, including the vibrant flowering of the Kangaroo Paw. Kambarang is the season of plenty with an abundance of food available, including fruit, yams and gilgie (freshwater crayfish).



## FESTIVE FLOW MENU – THREE COURSES

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## TORBAY ASPARAGUS

duck egg, pistachio, Geraldton wax  
or

## SKULL ISLAND PRAWN

ginger, soy, fingerlime  
or

## WAGIN DUCK LEG TERRINE

verjus, lemon myrtle, macadamia

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## LINE-CAUGHT WILD FISH

prawn, bisque, fennel  
or

## HEIRLOOM CARROTS

harissa, rose, cinnamon myrtle  
or

## SOUTH WEST BEEF

cauliflower, bonito, lemon aspen  
or

## LINLEY VALLEY PORK LOIN

golden beetroot, macadamia, mustard seeds

served with

## JARRAH-ROASTED BRASSICAS

lemon myrtle, savoury granola

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## NATIVE THYME CHIBOUST

muntrie, crème fraîche, lemon myrtle  
or

## ORD RIVER MANGO

pepperberry, coconut, brioche  
or

## ARTISANAL CHEESE

Pyengana Clothbound Cheddar, TAS  
Berry's Creek Tarwin Blue, Fish Creek, VIC  
Cambray Washed Rind Brie, Nannup, WA

Our commitment to supporting local and sustainable produce continues.  
Our fish is sourced locally.  
We happily accommodate all dietary requirements where ever possible.  
Please speak with our Front of House team for any assistance.

FOUR-COURSE TASTING MENU

TORBAY ASPARAGUS  
duck egg, pistachio, Geraldton wax

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LINE-CAUGHT WILD FISH  
prawn, bisque, fennel

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LINLEY VALLEY PORK LOIN  
golden beetroot, macadamia, mustard seeds

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SANDALWOOD  
packham pear, ivoire chocolate, biscuit

SIX-COURSE & EIGHT-COURSE TASTING MENU

\* ABROLHOS ISLAND SCALLOP  
native lemongrass, champagne, caviar

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TORBAY ASPARAGUS  
duck egg, pistachio, Geraldton wax

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WAGYU BEEF  
native thyme, royal blue, shallots

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LINE-CAUGHT WILD FISH  
prawn, bisque, fennel

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DRY AGED WAGIN DUCK  
rhubarb, endive, redback ginger

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SOUTH WEST MUNTRIE  
elderflower, lemon myrtle, bee pollen

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SANDALWOOD  
packham pear, ivoire chocolate, biscuit

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\* ARTISANAL CHEESE  
Pyengana Clothbound Cheddar, TAS  
Berry's Creek Tarwin, Fish Creek, VIC  
Cambray Washed Rind Brie, Nannup, WA

4 course \$140 per person

Sommelier's matched wines \$95 pp  
Native non-alcoholic beverage pairing \$50 pp

6 course \$180 per person

Sommelier's matched wines \$135 pp  
Native non-alcoholic pairing \$65 pp

\* 8 course \$230 per person

Sommelier's matched wines \$160 pp  
Native non-alcoholic pairing \$85 pp