



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.

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).

EIGHT-COURSE TASTING MENU

BEEF TARTAR

quandong, saltbush, beetroot

ASPARAGUS

native pesto, anise myrtle, warrigal green

LINE CAUGHT SNAPPER

native ginger, lemongrass, curry myrtle

*WAGIN DUCK

sorrel, carrot, raisin

VENISON

muntries, swede, wattleseed

HARVEY ORANGE

native oregano, ginger, meringue

ROSELLA

lemon myrtle, rhubarb, brown butter

ARTISANAL CHEESE

selection of artisanal Australian cheese

8 course \$230 per person

Champagne & sparkling pairing \$240

Wine pairing \$170

Native non-alcoholic pairing \$90

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.