

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).



KAMBARANG

FLOW LUNCH MENU

TWO COURSES 69

ENTREE

WA CURED KINGFISH
davidson plum, pepperberry, dill

FREMANTLE OCTOPUS
bush tomato, cashew, native herbs

BEEF TARTARE
quandong, saltbush, beetroot

MAIN

LINE CAUGHT SNAPPER
native ginger, lemongrass, curry myrtle

FORGOTTEN CARROT
walnut, golden raisin, native dukkah

LINLEY VALLEY PORK LOIN
celeriac, native thyme, native harissa

SOUTH WEST WAGYU BEEF supplement 14
buckwheat, sunchoke, redback ginger

ADDITIONAL SIDE 12

STONE FRUIT SALAD
butter lettuce, radish, mountain pepper

BRASSICAS
desert lime, sunflower seed, sea parsley

DONNYBROOK POTATO
anchovies, pepperberry emulsion, puffed rice

DESSERT 21

ROSELLA
lemon myrtle, rhubarb, brown butter

WHITE CHOCOLATE
macadamia, candied celeriac sorbet

ARTISANAL CHEESE
selection of artisanal Australian cheese