

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

FOUR-COURSE TASTING MENU

BEEF TARTARE
quandong, saltbush, beetroot

LINE CAUGHT SNAPPER
native ginger, lemongrass, curry myrtle

VENISON
muntries, swede, wattleseed

ROSELLA
lemon myrtle, rhubarb, brown butter

4 course \$140 per person

Champagne & sparkling pairing \$135

Wine pairing \$105

Native non-alcoholic pairing \$55

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.

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