



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).

SIX-COURSE TASTING MENU

BEEF TARTARE
quandong, saltbush, beetroot

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ASPARAGUS
native pesto, anise myrtle, warrigal green

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LINE CAUGHT SNAPPER
native ginger, lemongrass, curry myrtle

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VENISON
muntries, swede, wattleseed

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HARVEY ORANGE
native oregano, ginger, meringue

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ROSELLA
lemon myrtle, rhubarb, brown butter

6 course \$180 per person

Champagne & sparkling pairing \$170

Wine pairing \$145

Native non-alcoholic pairing \$70