

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

this season marks the end of 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)



FOUR-COURSE TASTING MENU

CURED LINE CAUGHT SNAPPER
finger lime, ginger, Geraldton wax

ROASTED FREMANTLE OCTOPUS
kohlrabi, lemon myrtle, brown butter

SOUTH WEST SPRING LAMB
eucalyptus, peas, courgette

SANDALWOOD NUT PRALINE
milk sorbet, chocolate, wattleseed

\$135 per person

Sommelier's matched wines
\$85 per person (90ml)

Native Australian non-alcoholic
beverage pairing
\$45 per person

SIX-COURSE TASTING MENU

CURED LINE CAUGHT SNAPPER
finger lime, ginger, Geraldton wax

ROASTED FREMANTLE OCTOPUS
kohlrabi, lemon myrtle, brown butter

SOUTH WEST SPRING LAMB
eucalyptus, peas, courgette

WAGIN DUCK BREAST
sunrise lime, golden witlof, quince

DESERT LIME SORBET
yoghurt, honey, bee pollen

SANDALWOOD NUT PRALINE
milk sorbet, chocolate, wattleseed

\$165 per person

Sommelier's matched wines
\$125 per person (90ml)

Native Australian non-alcoholic
beverage pairing
\$60 per person