



## 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.

### MAKURU – SEASON OF FERTILITY

Makuru is the season that brings the first heavy rains, and sees the Scarlett banksia in bloom. Fire is very important during this season, a useful resource for food preparation and production, tool and artefact production, hunting and driving game, and for warmth and signalling. Fatter red-meat animals such as the YONGA (kangaroo) and WEITI (emu) are hunted at this time of year.

FLOW MENU – TWO COURSES  
\$69

WA Truffle season 2024  
Manjimup truffle additional \$30

WA CURED FISH  
lemon myrtle, quince, finger lime  
or  
KARDINYA MUSHROOM  
chestnut, potato, wattleseed  
or  
DORPER LAMB  
shallot, bush tomato, dashi

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LINE-CAUGHT FISH  
desert lime, kohlrabi, warrigal green  
or  
HEIRLOOM BEETROOT  
dandelion, sorghum, davidson plum  
or  
LINLEY VALLEY PORK LOIN  
golden beetroot, macadamia, mustard seeds  
or  
CARRARA WAGYU BEEF supplement \$14  
buckwheat, sunchoke, redback ginger

served with  
STONE FRUIT SALAD  
butter lettuce, radish, mountain pepper, river mint  
vinaigrette

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DESSERT  
\$21

WATTLESEED  
grand marnier, coffee, blood orange  
or  
WHITE CHOCOLATE  
macadamia, candied celeriac sorbet  
or  
ARTISANAL CHEESE  
selection of artisanal Australian cheese

FOUR-COURSE TASTING MENU

ROTTNEST ISLAND SCALLOP  
white ponzu, finger lime, quince

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LINE CAUGHT FISH  
desert lime, kohlrabi, warrigal green

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SOUTHWEST LAMB  
river mint, celeriac, bush tomato

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WATTLESEED  
grand marnier, coffee, blood orange

4 course \$140 per person

Sommelier's matched wines \$105 pp  
Native non-alcoholic beverage pairing \$55 pp

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.