



# 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. Fattier red-meat animals such as the yonga (kangaroo) and weitj (emu) are hunted at this time of year.*

MAKURU

SIX-COURSE TASTING MENU

MANJIMUP MARRON  
sweetcorn, lemon aspen, golden beetroot

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NANNUP CHESTNUT  
local mushrooms, black garlic, acacia

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LINLEY VALLEY PORK BELLY  
smoked soy, redback ginger, black barley

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WAGIN DUCK BREAST  
quince, liquorice root, anise myrtle

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DAVIDSON PLUM  
toasted barley, milk, dill

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WATTLESEED CRISP  
parsnip, walnut, caramel

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*Additional Course*  
*\$16 per person*

WASHED RIND CHEESE CUSTARD  
desert lime, grape, olive oil

\$168 per person

Sommelier's matched wines  
\$135 per person (90ml)

Native Australian non-alcoholic beverage pairing  
\$65 per person