



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.



SIX-COURSE TASTING MENU

NANNUP CHESTNUT
local mushrooms, black garlic, acacia

MANJIMUP MARRON
pumpkin, curry leaf, nasturtium

LINE-CAUGHT WILD FISH
geraldton wax, jerusalem artichoke, finger lime

MARGARET RIVER WAGYU
celeriac, bonito, lemon aspen

DAVIDSON PLUM
toasted barley, milk, dill

WATTLESEED CRISP
parsnip, walnut, caramel

Additional Course
\$16 per person

WASHED RIND CHEESE CUSTARD
desert lime, grape, olive oil

\$175 per person

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

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