

# 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.*

## *BIRAK - SEASON OF THE YOUNG*

*Birak marks the hot and dry season, when the warm days are cooled by the afternoon sea breezes. An abundance of food sources still remain including mammals, birds, reptiles, and yonga (kangaroo). The start of the season sees the vibrant flowering of Nuytsia Floribunda, also known as the Western Australian Christmas Tree.*



BIRAK

SIX-COURSE TASTING MENU

RAW SHARK BAY SCALLOP  
Geraldton wax, cucumber, sesame

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ROASTED MANJIMUP MARRON  
brown butter, heirloom carrot, miso

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SOUTH-WEST LAMB SADDLE  
smoked eggplant, peppermint gum, yoghurt

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DRY-AGED WAGIN DUCK  
native lime, golden witlof, apricot

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TRIPLE-CREAM ICE CREAM  
native hibiscus, white balsamic

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NATIVE BASIL & PASSIONFRUIT  
coconut marshmallow, lemon aspen