

WILDFLOWER

DJERAN - SEASON OF ADULTHOOD

The season of Djeran brings with it cooler nights, light breezes and the presence of dew on the plants in the early mornings. Traditionally this was the time of year to nourish and prepare the body for the cold of Makuru. Fish is an important food source, along with seeds and bulbs. Banksia flowers are out in bloom giving a food source for the birds and insects that rely on them.



DJERAN SEASONAL MENU

ENTRÉE

OXHEART TOMATO, whipped eucalyptus, young zucchini, tomato crisp, native basil	33
RAW SHARK BAY PINK SNAPPER, preserved radish, beach banana, green apple, buttermilk and Geraldton wax dressing	33
JARRAH SMOKED KANGAROO, duck liver mousse, burnt Wildflower honey, beetroot, muntries, dried liquorice bread	35
BURNS BEACH ABALONE COOKED IN SQUID INK, saltbush, kombu, finger lime, brown butter emulsion	35

MAINS

KARRI COUNTRY POTATOES, Dellendale raclette, olive oil poached hens yolk, native thyme and dessert lime	42
LINE CAUGHT WILD FISH, toasted rice crust, beach greens, sweet potato, shellfish cream	49
DRY AGED WAGIN DUCK, shallot, charred radicchio, sour rosella, bush currant sauce	49
WHITE ROCKS VEAL, Narrogin mushrooms, black garlic, pear & native five spices	48

SIDES

CARROT COOKED IN YOGHURT, vadouvan, labneh & outback lime	14
JERUSALEM ARTICHOKE, burratta, pink grapefruit, fennel & sea celery	14
BROCCOLINI COOKED OVER JARRAH, crispy kale & Parmesan	14

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DESSERTS

STRAWBERRY GUM CHEESECAKE, candied outback lime, raspberry, coconut charcoal and bottle brush	23
BOTRYTIS SEMILLON CUSTARD, Trevatt apricot, lemon aspen and toasted sandalwood nuts	22
WHIPPED BAHEN & CO CHOCOLATE, coconut, preserved cherry, wattle seed	24
FROZEN KENSINGTON PRIDE MANGO, macadamia sago, Geraldton wax sherbet and crisp meringue	21

CHEESES

SELECTION OF ARTISANAL AUSTRALIAN CHEESES with pink lady gelée, oats cake & lavosh	29
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