

WILDFLOWER

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 SEASONAL MENU

5 COURSE TASTING MENU

RAW SHARK BAY SCALLOPS,
watermelon radish, beach banana, Geraldton wax dressing,
frozen ginger juice

MANJIMUP MARRON,
saltbush, kombu, black rice, finger lime, brown butter emulsion

DRY AGED WAGIN DUCK,
shallot, charred radicchio, sour rosella,
bush currant sauce

WOOD GRILLED ARKADY LAMB,
garlic emulsion, turnips, saltbush, eucalyptus

WHIPPED BAHEN & CO CHOCOLATE,
Jerusalem artichoke, wattle seed, Deborah lake salt

5 course tasting menu
\$145 per person

Vegetarian 5 course tasting menu
\$125 per person

Sommelier's matched Western Australian wines
\$95 per person

Sommelier's matched premium wines
\$145 per person

Native Australian non-alcoholic beverage pairing
\$45 per person