

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

5 COURSE TASTING MENU

RAW SHARK BAY PINK SNAPPER,
preserved radish, beach banana, green apple,
buttermilk and Geraldton wax dressing

JARRAH SMOKED KANGAROO,
duck liver mousse, burnt Wildflower honey,
beetroot, muntries, dried liquorice bread

KARRI COUNTRY POTATOES,
Dellendale raclette, olive oil poached hen's yolk,
native thyme and desert lime

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

FROZEN KENSINGTON PRIDE MANGO,
macadamia sago, Geraldton wax sherbet
and crisp meringue

5 course tasting menu
\$98 per person

Vegetarian 5 course tasting menu also available
\$78 per person

Sommelier's matched Western Australian wines
\$75 per person

Native Australian non-alcoholic beverage selection
\$30 per person

DJERAN SEASONAL MENU

One Course – \$48 per person
Two Courses – \$68 per person
Three Courses – \$88 per person

COURSE ONE

OXHEART TOMATO,
whipped eucalyptus, young zucchini, tomato crisp, native basil

RAW SHARK BAY PINK SNAPPER,
preserved radish, beach banana, green apple,
buttermilk and Geraldton wax dressing

JARRAH SMOKED KANGAROO,
duck liver mousse, burnt Wildflower honey,
beetroot, muntries, dried liquorice bread

BURNS BEACH ABALONE COOKED IN SQUID INK,
saltbush, kombu, finger lime,
brown butter emulsion
+\$10 supplement

COURSE TWO

KARRI COUNTRY POTATOES,
Dellendale raclette, olive oil poached hens yolk,
native thyme and dessert lime

LINE CAUGHT WILD FISH,
toasted rice crust, beach greens, sweet potato, shellfish cream

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

WHITE ROCKS VEAL,
Narrogin mushrooms, black garlic, pear & native five spices

SIDES

CARROT COOKED IN YOGURT,
vadouvan, labneh & outback lime 14

JERUSALEM ARTICHOKEs,
burratta, pink grapefruit, fennel & sea celery 14

BROCCOLINI COOKED OVER JARRAH,
crispy kale & parmisan 14

COURSE THREE

STRAWBERRY GUM CHEESECAKE,
candied outback lime, raspberry, coconut charcoal and bottle brush

BOTRYTIS SEMILLON CUSTARD,
Trevatt apricot, lemon aspen and toasted sandalwood nuts

WHIPPED BAHEN & CO CHOCOLATE,
coconut, preserved cherry, wattle seed

ARTISANAL WESTERN AUSTRALIAN CHEESES
with pink lady gelée, oat cakes and lavosh
+\$10 supplement