

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.

KAMBARANG - SEASON OF BIRTH

This season marks the end of the rain, fewer cold fronts and warmer temperatures. The landscape is carpeted with a rainbow of wildflowers, including the vibrant flowering of the Kangaroo Paw. Kambarang is the season of plenty with an abundance of food available, including fruit, yams and gilgie (freshwater crayfish).



KAMBARANG

FOUR-COURSE TASTING MENU

ORGANIC BEETROOT
mulberry, crème fraîche, pepperberry

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TORBAY ASPARAGUS
scallop, lemon myrtle, sorghum

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

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LOCAL STRAWBERRIES
nasturtium, goats curd, lemon myrtle

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Additional Course
\$16 per person

WASHED RIND CHEESE CUSTARD
desert lime, grape, olive oil

\$138 per person

Sommelier's matched wines
\$95 per person

Native Australian non-alcoholic beverage pairing
\$50 per person

KAMBARANG

SIX-COURSE TASTING MENU

ORGANIC BEETROOT
mulberry, crème fraîche, pepperberry

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TORBAY ASPARAGUS
scallop, lemon myrtle, sorghum

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

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SOUTH WEST LAMB
harissa, carrot, rose, cinnamon myrtle

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CARNARVON BANANA
miso, wattleseed, cocoa

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LOCAL STRAWBERRIES
nasturtium, goats curd, lemon myrtle

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Additional Course
\$16 per person

WASHED RIND CHEESE CUSTARD
desert lime, grape, olive oil

\$175 per person

Sommelier's matched wines
\$135 per person

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