

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).



FLOW MENU – TWO COURSES

58

RAINBOW TROUT

apple, celery, geraldton wax

or

ORGANIC BEETROOT

mulberry, crème fraîche, pepperberry

or

WAGIN DUCK LEG TERRINE

quince, lemon myrtle, macadamia

LINE-CAUGHT WILD FISH

geraldton wax, jerusalem artichoke, finger lime

or

SALT-BAKED CELERIAC

nori, mushroom, wood sorrel

or

SOUTHAMPTON HOMESTEAD CHICKEN

lion's mane mushroom, macadamia, caramelised onion

served with

GEM LETTUCE

walnut praline, lemon myrtle

DESSERT

21

72% CHOCOLATE

smoked yoghurt, beetroot, rivermint

or

WATTLESEED CRISP

parsnip, walnut, caramel

or

WASHED RIND CHEESE

desert lime, grape, olive oil