



# 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.*

***BUNURU - SEASON OF THE ADOLESCENCE**  
Bunuru marks the hottest part of the year, when there is little to no rain. Jarrah and Marri trees are in full bloom, along with Zamia pods. Fish, crab and mussels are the main portion of the diet in this season, with tailer and mullet trapped in the shallow waters and easily caught, as well as marron and gilgies collected from the wetlands. Wattle, banksia blossom and various roots are popular food sources at this time.*

BUNURU

FOUR-COURSE TASTING MENU

ORGANIC BEETROOT  
blackberry, crème fraîche, pepperberry

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MANJIMUP MARRON  
sweetcorn, desert lime, ajo blanco

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SOUTH WEST LAMB  
harissa, carrot, rose, cinnamon myrtle

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GINGIN PEACH  
coconut, lemon verbena, fingerlime

4 course \$140 per person

Sommelier's matched wines \$95 per person  
Native non-alcoholic beverage pairing \$50 per person

BUNURU

SIX-COURSE & EIGHT-COURSE TASTING MENU

\* NORTHWEST PEARL MEAT  
yuzu, fingerlime, lardo di colonnata

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ORGANIC BEETROOT  
blackberry, crème fraîche, pepperberry

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MANJIMUP MARRON  
sweetcorn, desert lime, ajo blanco

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LINE-CAUGHT WILD FISH  
potato, sorrel, mussel, sea parsley

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DRY AGED WAGIN DUCK  
cherries, endive, anise myrtle

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CARNARVON BANANA  
miso, wattleseed, cocoa

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GINGIN PEACH  
coconut, lemon verbena, fingerlime

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\* ARTISANAL CHEESE  
Montgomery Cheddar, Somerset, England  
Cashel Shepherd's Store, Tipperary, Ireland  
Le Marquis Chèvre du Pélussin, Rhône Valley, France

6 course \$180 per person

Sommelier's matched wines \$135 per person  
Native non-alcoholic pairing \$65 per person

\*8 course \$230 per person

Sommelier's matched wines \$160 per person  
Native non-alcoholic pairing \$85 per person