



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.

FLOW MENU – TWO COURSES

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SKULL ISLAND PRAWN

ginger, soy, fingerlime

or

ORGANIC BEETROOT

blackberry, crème fraîche, pepperberry

or

WAGIN DUCK LEG TERRINE

verjus, lemon myrtle, macadamia

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LINE-CAUGHT WILD FISH

potato, sorrel, mussel, sea parsley

or

HEIRLOOM CARROTS

harissa, rose, cinnamon myrtle

or

SOUTH WEST BEEF

cauliflower, bonito, lemon aspen

served with

HEIRLOOM TOMATO

burrata, geraldton wax, radicchio

DESSERT

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BUCKWHEAT CUSTARD

blackberry, caramelised white chocolate, anise myrtle

or

LOCAL STRAWBERRIES

nasturtium, goats curd, lemon myrtle

or

ARTISANAL CHEESE

Montgomery Cheddar, Somerset, UK.

Cashel Shepherd's Store, Tipperary, Ireland

Le Marquis Chèvre du Pélussin, Rhône Valley, France