



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

69

SHEEP'S CURD

native thyme, papaya, summer melons

or

SKULL ISLAND PRAWN

ginger, soy, fingerlime

or

WAGIN DUCK LEG TERRINE

verjus, lemon myrtle, macadamia

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LINE-CAUGHT FISH

young coconut, bush basil, desert lime

or

HEIRLOOM BEETROOT

dandelion, wattleseed, davidson plum

or

SOUTH WEST BEEF

cauliflower, bonito, lemon aspen

or

LINLEY VALLEY PORK LOIN

golden beetroot, macadamia, mustard seeds

served with

SUMMER SALAD

butter lettuce, radish, mountain pepper, river mint vinaigrette

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DESSERT

NATIVE THYME CHIBOUST

muntrie, crème fraîche, lemon myrtle

or

MACADAMIA CUSTARD

mango, lemon aspen, geraldton wax

or

ARTISANAL CHEESE

selection of artisanal Australian Cheese

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Our commitment to supporting local and sustainable produce continues.
Our fish is sourced locally.
We happily accommodate all dietary requirements where ever possible.
Please speak with our Front of House team for any assistance.

FOUR-COURSE TASTING MENU

SHEEP'S CURD
native thyme, papaya, summer melons

LINE-CAUGHT FISH
young coconut, bush basil, desert lime

LINLEY VALLEY PORK LOIN
golden beetroot, macadamia, mustard seeds

MACADAMIA CUSTARD
mango, lemon aspen, geraldton wax

4 course \$140 per person

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

SIX-COURSE & EIGHT-COURSE TASTING MENU

* RAW ABROLHOS ISLAND SCALLOP
beach mustard, caviar

SHEEP'S CURD
native thyme, papaya, summer melons

PEMBERTON MARRON
sandalwood nut, blood lime, native ponzu.

LINE-CAUGHT FISH
young coconut, bush basil, desert lime

DRY AGED WAGIN DUCK
rhubarb, endive, redback ginger

FROZEN WILDFLOWERS
sea parsley, kakadu plum, apple

MACADAMIA CUSTARD
mango, lemon aspen, geraldton wax

* ARTISANAL CHEESE
selection of artisanal Australian Cheese

6 course \$180 per person

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

* 8 course \$230 per person

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