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.

DJILBA – SEASON OF CONCEPTION

During this season the wattles come into full bloom, along with lemon myrtle, and this signals the start of the mass blooming in the South-West. Large birds nest to hatch their eggs and popular foods include yongas (kangaroos) and weitj (emu)

FLOW LUNCH MENU

TWO COURSES 69

TO START

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EMU KOFTA 12
wattleseed, flat bread, pepper berry

CHICKPEA PANISSE 12
native thyme, smoked fish, taramasalata

ENTREE

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SHARK BAY CRAB
sweetcorn, black garlic, sunrise lime

JARRAHDALE PUMPKIN
Gruyère, sandalwood nut, parsnip

PARDOO WAGYU
warrigal chimichurri, eggplant, puffed tendon

MAIN

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LINE CAUGHT SNAPPER
seafood nage, courgette, fish skin granola

WAGIN DUCK
forgotten carrot, blood lime, bush tomato

SWEET POTATO GNOCCHI
saltbush, dashi velouté, macadamia

CROCODILE
consommé, kohlrabi, desert lime

ADDITIONAL SIDE 15

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WILDFLOWER SEASONAL PLATE
labne, seasonal vegetables

DESSERT 21

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CORELLA PEAR
chamomile, toasted sorghum, desert lime

PUMPKIN CHEESECAKE
blood lime, mandarin, parsnip caramel

ST DUKES BLUE CHEESE
brown butter, walnut, quince

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.
Credit card transactions incur a processing fee of 1.0 - 1.5%. Debit cards incur a processing fee of 0.7 - 1%. Eftpos cards do not incur a fee.