



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.

BIRAK – SEASON OF THE YOUNG

*Birak marks the hot and dry season, when the warm days are cooled by the afternoon sea breezes. An abundance of food sources still remain including mammals, birds, reptiles, and yonga (kangaroo). The start of the season sees the vibrant flowering of *Nuytsia Floribunda*, also known as the Western Australian Christmas Tree.*

SIX-COURSE & EIGHT-COURSE TASTING MENU

* RAW ABROLHOS ISLAND SCALLOP
beach mustard, caviar

SHEEP'S CURD
native thyme, papaya, summer melons

WAGYU BEEF
native thyme, royal blue, shallots

LINE-CAUGHT WILD FISH
prawn, bisque, fennel

DRY AGED WAGIN DUCK
rhubarb, endive, redback ginger

SOUTH WEST MUNTRIE
elderflower, lemon myrtle, bee pollen

MACADAMIA CUSTARD
mango, geraldton wax, lemon aspen

* ARTISANAL CHEESE
Pyengana Clothbound Cheddar, TAS
Tarwin Blue, Berry's Creek, VIC
Cambray Washed Rind Brie, Nannup, WA

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