



# 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.

## DJERAN – SEASON OF ADULTHOOD

The season of Djeran brings with it cooler nights, light breezes and the presence of dew on the plants in the early mornings. Traditionally this was the time of year to nourish and prepare the body for the cold of Makuru. Seafood is an important food source, along with seeds and bulbs. Banksia flowers are out in bloom giving a food source for the birds

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

STONE FRUIT 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

21

Our commitment to supporting local and sustainable  
produce continues.

Our fish is sourced locally.

We happily accommodate all dietary requirements  
where ever possible.

SIX-COURSE TASTING MENU

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  
lemon verbena, rosella pollen, apple

MACADAMIA CUSTARD  
mango, lemon aspen, Geraldton wax

6 course \$180 per person

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

EIGHT-COURSE TASTING MENU

RAW ABROLHOS ISLAND SCALLOP  
nasturtium, 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  
lemon verbena, rosella pollen, apple

MACADAMIA CUSTARD  
mango, lemon aspen, Geraldton wax

ARTISANAL CHEESE  
selection of artisanal Australian cheese

8 course \$230 per person

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

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produce continues.

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