



# 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

DJERAN

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

Our commitment to supporting local and sustainable  
produce continues.

Our fish is sourced locally.

We happily accommodate all dietary requirements  
where ever possible.

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.

DJERAN

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

Our commitment to supporting local and sustainable  
produce continues.

Our fish is sourced locally.

We happily accommodate all dietary requirements  
where ever possible.