

# WILD FLOWER

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.

## KAMBARANG – SEASON OF BIRTH

This season marks the end of the rain, fewer cold fronts and warmer temperatures. The landscape is carpeted with a rainbow of wildflowers, including the vibrant flowering of the Kangaroo Paw. Kambarang is the season of plenty with an abundance of food available, including fruit, yams and gilgie (freshwater crayfish).



## FLOW MENU – TWO COURSES

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TORBAY ASPARAGUS  
 duck egg, pistachio, Geraldton wax  
 or  
 SKULL ISLAND PRAWN  
 ginger, soy, fingerlime  
 or  
 WAGIN DUCK LEG TERRINE  
 verjus, lemon myrtle, macadamia

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LINE-CAUGHT WILD FISH  
 prawn, bisque, fennel  
 or  
 HEIRLOOM CARROTS  
 harissa, rose, cinnamon myrtle  
 or  
 SOUTH WEST BEEF  
 cauliflower, bonito, lemon aspen  
 or  
 LINLEY VALLEY PORK LOIN  
 golden beetroot, macadamia, mustard seeds

served with  
 JARRAH-ROASTED BRASSICAS  
 lemon myrtle, savoury granola

## DESSERT

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NATIVE THYME CHIBOUST  
 muntie, crème fraîche, lemon myrtle  
 or  
 ORD RIVER MANGO  
 pepperberry, coconut, brioche  
 or  
 ARTISANAL CHEESE  
 Pyengana Clothbound Cheddar, TAS  
 Berry's Creek Tarwin Blue, Fish Creek, VIC  
 Cambray Washed Rind Brie, Nannup, WA

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.