

# WILDFLOWER

## BUNURU - SEASON OF THE ADOLESCENCE

*Bunuru marks the hottest part of the year, when there is little to no rain. Jarrah and Marri trees are in full bloom, along with Zamia pods. Fish, crab and mussels are the main portion of the diet in this season, with tailer and mullet trapped in the shallow waters and easily caught, as well as marron and gilgies collected from the wetlands. Wattle, banksia blossom and various roots are popular food sources at this time.*



## BUNURU SEASONAL MENU

### ENTRÉE

HEIRLOOM CARROTS COOKED IN PAPER BARK, carrot butter, whipped goats curd, split native thyme dressing	32
SHARK BAY BLUE SWIMMER CRAB, hand picked, preserved daikon, peach, eucalyptus, finger limes	35
EMU SMOKED OVER JARRAH EMBERS, poached white onion, onion ash, horseradish, riberry dressing	33
SOUTHWEST MARRON, river greens, salted radish, sea parsley, brown butter emulsion	33

### MAINS

CAULIFLOWER AND CHEESE, set cauliflower, bunya nut puree, spiced desert limes, cured and poached hens yolk, parmesan cream	36
LINE CAUGHT WILD FISH, ice plant, lovage, fermented cucumber, crispy ink	48
DRY AGED WAGIN DUCK, red endive, sweet quandongs, sour onion, Wildflower honey dressing	49
WOOD GRILLED ARKADY LAMB, sheep's curd, eggplant, zucchini, native herbs, peppermint tree vinaigrette	48

### SIDES

TRIPLE COOKED POTATOES, onion butter, dried yoghurt	14
COS HEARTS, soft herbs and pistachio	14
HEIRLOOM TOMATOES, feta, black sesame, native basil, cider and tamari dressing	14

## BUNURU SEASONAL MENU

### DESSERTS

FROZEN DESERT LIME YOGHURT, 24  
lemon myrtle cream, whipped Davidson plum,  
meringue shards

WILDFLOWER HONEY CUSTARD, 22  
sandalwood brittle, bitter pollen syrup,  
dehydrated jersey milk

BAHEN & CO CHOCOLATE MOUSSE, 24  
Deborah Lake salt, Mount Barker olive oil and Geraldton wax

### CHEESES

SELECTION OF ARTISANAL AUSTRALIAN CHEESES 29  
with pink lady gelee and saltbush crackers