

DJERAN SEASONAL MENU

5 COURSE TASTING MENU

SHARK BAY BLUE SWIMMER CRAB,
hand picked, preserved daikon, peach, eucalyptus, finger limes

2016 Bare All Wine Co Chenin Blanc, Margaret River

SOUTHWEST MARRON,
river greens, puffed seaweed, avocado, head cream

2015 Cape Mentelle Chardonnay, Margaret River

DRY AGED WAGIN DUCK,
organic beetroot, preserved mushrooms, sour onion,
Wildflower honey dressing

2015 Si.N Shiraz, Great Southern

WOOD GRILLED ARKADY LAMB,
sheep's curd, eggplant, zucchini, native herbs,
peppermint tree vinaigrette

2011 Mazza 'Cinque' Blend, Geograph

WHIPPED BAHEN & CO CHOCOLATE,
passionfruit and Geraldton wax sorbet, wattle seed cream

2016 Fraser Gallop 'Iced Pressed' Chardonnay, Margaret River

Vegetarian 5 course tasting menu also available
\$145 per person

Sommelier's matched Western Australian wines
\$95 per person

Native Australian non-alcoholic beverage pairing
\$45 per person