

WILD FLOWER

ENTRÉE

HEIRLOOM CARROTS COOKED IN PAPER BARK,
carrot butter, whipped goats curd, macadamia, split native thyme
dressing

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

EMU SMOKED OVER JARRAH EMBERS,
poached white onion, onion ash, horseradish, riberry dressing

MAIN

CAULIFLOWER AND CHEESE
set cauliflower, bunya nut puree, spiced desert limes, cured and poached
hens yolk, parmesan cream

LINE CAUGHT WILD FISH,
coastal plants, cucumber, fennel, crispy ink, smoked butter sauce

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

DESSERT & CHEESE

FROZEN STRAWBERRY GUM YOGHURT,
Davidson plum mousse, crispy sugar, desert lime and coconut ash

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

SELECTION OF ARTISANAL AUSTRALIAN CHEESE,
pink lady gelée and saltbush crackers

PETIT FOURS
