

MAKURU SEASONAL MENU

5 COURSE TASTING MENU

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

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

SLOW COOKED DOODLAKINE PORK,
sweet potato, sour radish, candied mustard, Davidson and powdered
Kakadu plum

WOOD GRILLED ARKADY LAMB,
Jerusalem artichoke , salt bush, peppermint tree cream and malt oil

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

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