

WILDFLOWER

SIX SEASONS DINNER
WITH GINA WILLIAMS

CHEF'S SELECTION OF CANAPÉS

Native Kir Royale

RAW GERALDTON KINGFISH,
hand picked, preserved daikon,
apple, eucalyptus, finger limes

2016 Blind Corner Chenin Blanc, Margaret River

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

2009 Mazza 'Cinque' Blend, Geographe

WHIPPED BAHEN & CO CHOCOLATE,
roasted banana sorbet,
wattleseed cream

2016 Fraser Gallop 'Ice Pressed' Chardonnay, Margaret River

PETIT FOURS

Served with tea and coffee

