

MAKURU SEASONAL MENU

5 COURSE TASTING MENU

RAW BROOME PEARL MEAT,
soured Geraldton wax cream, sea parsley oil,
fennel pollen and apple dressing

SOUTHWEST MARRON,
river fern, preserved pumpkin, finger lime,
brown butter, black rice crisp

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