

WILDFLOWER

DJILBA - SEASON OF CONCEPTION

During this season the wattles come into full bloom, along with lemon myrtle, and this signals the start of the mass blooming in the south-west. Large birds nest to hatch their eggs and popular foods include yongas (kangaroos) and weitj (emu).



DJILBA SEASONAL MENU

ENTRÉE

SALT BAKED HEIRLOOM BEETROOT, whipped goats curd, muntries, macadamia and native thyme	32
RAW ROTTNEST ISLAND SCALLOPS, soured Geraldton wax cream, sea parsley and apple dressing, frozen fennel juice	35
EMU SMOKED OVER JARRAH EMBERS, black truffle, charcoal crisp, golden enoki, chardonnay vinegar and hazelnut	35
SOUTHWEST MARRON, river fern, preserved pumpkin, finger lime, brown butter, black rice crisp	33

MAINS

HAY BAKED ORGANIC CARROTS, Bunya nut purée, desert limes, set sheep's milk, puffed sorghum	36
LINE CAUGHT WILD FISH, coastal greens, dashi braised turnip, crispy black garlic, smoked root vegetable butter	48
SLOW COOKED DOODLAKINE PORK, sweet potato, sour radish, candied mustard, Davidson plum and powdered Kakadu plum	44
WOOD GRILLED WAGYU BEEF, Jerusalem artichoke, salt bush, dripping emulsion, red wine syrup	48

SIDES

POTATO PUREE, cracked pepper, shaved black truffle	22
BUTTERNUT PUMPKIN, myrtle, macadamia, salted curds, pumpkin seed dressing	14
YOUNG LEAVES, tarragon vinaigrette, finger lime, shaved macadamia	14

DJILBA SEASONAL MENU

DESSERTS

SWEET POTATO PUDDING, 28
anise myrtle, mandarine, chestnuts and truffle ice cream

WILDFLOWER HONEY CUSTARD, 22
Sandalwood brittle, bitter pollen syrup, dehydrated Jersey milk

WHIPPED BAHEN & CO CHOCOLATE, 24
passionfruit and Geraldton wax sorbet, wattle seed cream

CHEESES

SELECTION OF ARTISANAL AUSTRALIAN CHEESES 29
with pink lady gelée and saltbush crackers