

# 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

5 COURSE TASTING MENU

RAW ROTTNEST ISLAND SCALLOPS,  
soured Geraldton wax cream, sea parsley oil,  
fennel and apple dressing, frozen fennel juice

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

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

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WOOD GRILLED WAGYU BEEF,  
Jerusalem artichoke, salt bush,  
dripping emulsion, red wine syrup

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

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5 course tasting menu  
\$145 per person

Sommelier's matched Western Australian wines  
\$95 per person

Native Australian non-alcoholic beverage pairing  
\$45 per person

DJILBA SEASONAL MENU

VEGETARIAN 5 COURSE TASTING MENU

VINE TOMATO,  
pickled cucumber, red strawberry, bush tomato juice,  
frozen fennel and apple juice

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SALT BAKED HEIRLOOM BEETROOT,  
whipped goats curd, muntries,  
macadamia, native thyme

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TWICE COOKED JERUSALEM ARTICHOKE,  
artichoke puree, saltbush,  
peppermint tree cream, malt oil

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HAY BAKED ORGANIC CARROTS,  
bunya nut puree, desert limes,  
set sheep's milk, puffed sorghum

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

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Vegetarian 5 course tasting menu  
\$125 per person

Sommelier's matched Western Australian wines  
\$95 per person

Native Australian non-alcoholic beverage pairing  
\$45 per person