

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
CURED KANGAROO, Jarrah smoked tomato, zucchini, set eucalyptus, yellow bell pepper dressing	35
SOUTHWEST MARRON, river fern, preserved pumpkin, finger lime, brown butter, black rice crisp	35

MAINS

PERTH HILLS WHITE ASPARAGUS creamed grains, celeriac & desert lime	36
LINE CAUGHT WILD FISH, broad beans, local beach greens & crispy black garlic	48
SLOW COOKED DOODLAKINE PORK, sweet potato, sour radish, candied mustard, Davidson plum and powdered Kakadu plum	44
WOOD GRILLED BEEF, Jerusalem artichoke, salt bush, dripping emulsion, red wine syrup	48

SIDES

POTATO PURÉE, cracked pepper, shaved black truffle	22
ALBANY ASPARAGUS, sea parsley & lemon myrtle	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