

WILDFLOWER

KAMBARANG - SEASON OF BIRTH

This season marks the end of the rain, fewer cold fronts and warmer temperatures. The landscape is carpeted with a rainbow of wildflowers, including the vibrant flowering of the Kangaroo Paw. Kambarang is the season of plenty with an abundance of food available, including fruit, yams and gilgie (freshwater crayfish).



KAMBARANG SEASONAL MENU

ENTRÉE

SALT BAKED HEIRLOOM BEETROOT, whipped goats curd, muntries, sorghum 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
SHARK BAY BLUE SWIMMER CRAB, avocado, preserved kohlrabi, sea blight, macadamia, finger lime	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
BERKSHIRE PORK, sweet white onion, sour quandong and mustard	44
WOOD GRILLED BEEF, Jerusalem artichoke, salt bush, dripping emulsion, red wine syrup	48

SIDES

POTATO PUREE, cracked pepper & chive	14
ALBANY ASPARAGUS, sea parsley & lemon myrtle	14
YOUNG LEAVES, tarragon vinaigrette, finger lime, shaved macadamia	14

KAMBARANG SEASONAL MENU

DESSERTS

SHEEP'S YOGHURT PUDDING, 28
candied outback lime, raspberry & bottle brush

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

WHIPPED BAHEN & CO CHOCOLATE, 24
Deborah Lake salt caramel, wattle seed cream

FROZEN KENSINGTON PRIDE MANGO, 21
macadamia sago, Geraldton wax sherbet & and crisp meringue

CHEESES

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