

WILDFLOWER

NEW YEAR'S EVE TASTING MENU

CHEF'S SELECTION OF CANAPÉS

Native Kir

RAW SHARK BAY SCALLOPS,
soured Geraldton wax cream, sea parsley
and apple dressing, frozen fennel juice

Chalari Riesling 2017, Frankland River

CHILLED GERALDTON CRAYFISH,
heirloom carrots, coastal greens, finger lime

Nocturne Chardonnay 2016, Margaret River

WAGIN DUCK,
sweet white onion, sour quandong, mustard

La Violetta 'Nova Syrova' 2017, Great Southern

WOOD GRILLED WAGYU BEEF,
smoked tomato, zucchini, saltbush, dripping emulsion

Fraser Gallop 'Parterre' Cabernet Sauvignon 2013, Margaret River

WHIPPED BAHEN & CO CHOCOLATE,
Deborah Lake salted caramel, wattleseed cream
Talijancich 1961 Julian James Reserve Muscat NV, Swan Valley

PETIT FOURS

\$280 per person including matched wines, \$230 including matched non-alcoholic beverages
*menu subject to change due to seasonal availability

