

WILDFLOWER

KAMBARANG- SEASON OF BIRTH

This season marks the end of the rain, fewer 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)



KAMBARANG SEASONAL MENU

5 COURSE TASTING MENU

RAW GERALDTON KINGFISH

preserved daikon, beach banana, fermented cucumber, soured
Geraldton wax cream

CURED KANGAROO,

Jarrah smoked tomato, zucchini, set eucalyptus, yellow bell pepper dressing

PERTH HILLS WHITE ASPARAGUS

creamed grains, celeriac & desert lime

BERKSHIRE PORK,

sweet white onion, sour quandong and mustard

FROZEN KENSINGTON PRIDE MANGO,

macadamia sago, Geraldton wax sherbet & and crisp meringue

5 course tasting menu
\$98 per person

Vegetarian 5 course tasting menu also available
\$78 per person

Sommelier's 3 wine selection
\$50 per person

Native Australian non-alcoholic beverage selection
\$30 per person

KAMBARANG SEASONAL MENU

COURSE ONE

SALT BAKED HEIRLOOM BEETROOT,
whipped goats curd, muntries, sorghum and native thyme

RAW GERALDTON KINGFISH
preserved daikon, beach banana, fermented cucumber, soured
Geraldton wax cream

CURED KANGAROO,
Jarrah smoked tomato, zucchini, set eucalyptus, yellow bell pepper dressing

SHARK BAY BLUE SWIMMER CRAB,
avocado, kohlrabi, sea blight, native basil dashi, finger lime

COURSE TWO

PERTH HILLS WHITE ASPARAGUS
creamed grains, celeriac & desert lime

LINE CAUGHT WILD FISH,
toasted rice, beach herbs and greens, Albany mussels,
sea lettuce & oil

BERKSHIRE PORK,
sweet white onion, sour quandong and mustard

WOOD GRILLED ARKADY LAMB,
Jerusalem artichoke, salt bush, dripping emulsion,
peppermint tree leaf dressing

COURSE THREE

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

BOTRYTIS SEMILLON CUSTARD,
Trevatt apricot, lemon aspen & toasted sandalwood nuts

WHIPPED BAHEN & CO CHOCOLATE,
river mint wattle seed cream

SELECTION OF 2 ARTISANAL AUSTRALIAN CHEESES
with pink lady gelée and saltbush crackers
3 cheese option is available for an additional \$10

One Course — \$48 per person
Two Courses — \$68 per person
Three Courses — \$88 per person

all served with complimentary side dishes