

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 GERALDTON KINGFISH preserved daikon, beach banana, fermented cucumber, soured Geraldton wax cream	35
CURED KANGAROO, Jarrah smoked tomato, zucchini, set eucalyptus, yellow bell pepper dressing	35
SHARK BAY BLUE SWIMMER CRAB, avocado, kohlrabi, sea blight, native basil dashi, finger lime	35

MAINS

PERTH HILLS WHITE ASPARAGUS creamed grains, celeriac & desert lime	36
LINE CAUGHT WILD FISH, toasted rice, beach herbs and greens, Albany mussels, sea lettuce & oil	48
BERKSHIRE PORK, sweet white onion, sour quandong and mustard	44
WOOD GRILLED ARKADY LAMB, Jerusalem artichoke, salt bush, dripping emulsion, peppermint tree leaf dressing	48

SIDES

POTATO PUREE, cracked pepper & chive	14
ALBANY ASPARAGUS, sea parsley & lemon myrtle	14
BITTER GREENS, shaved radish, fennel, barilla, tarragon vinaigrette	14

KAMBARANG SEASONAL MENU

DESSERTS

SHEEP'S YOGHURT PUDDING, 23
candied outback lime, raspberry & bottle brush

BOTRYTIS SEMILLON CUSTARD, 22
Trevatt apricot, lemon aspen & toasted sandalwood nuts

WHIPPED BAHEN & CO CHOCOLATE, 24
river mint, 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