

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

5 COURSE TASTING MENU

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

SHARK BAY BAY BLUE SWIMMER CRAB,
avocado, preserved kolhrabi, sea blight, macadamia,
finger lime

BERKSHIRE PORK,
sweet white onion, sour quandong and mustard

WOOD GRILLED ARKADY LAMB,
Jerusalem artichoke, salt bush,
dripping emulsion, red wine syrup

WHIPPED BAHEN & CO CHOCOLATE,
river mint, wattle seed cream

5 course tasting menu
\$145 per person

Sommelier's matched Western Australian wines
\$95 per person

Sommelier's matched premium wines
\$145 per person

Native Australian non-alcoholic beverage pairing
\$45 per person

KAMBARANG SEASONAL MENU

VEGETARIAN 5 COURSE TASTING MENU

VINE TOMATO,
pickled cucumber, red strawberry, bush tomato juice,
frozen fennel and apple juice

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

TWICE COOKED JERUSALEM ARTICHOKE,
artichoke puree, saltbush,
peppermint tree cream, malt oil

PERTH HILLS WHITE ASPARAGUS,
creamed grains, celeriac & desert lime

WHIPPED BAHEN & CO CHOCOLATE,
river mint, wattle seed cream

Vegetarian 5 course tasting menu
\$125 per person

Sommelier's matched Western Australian wines
\$95 per person

Sommelier's matched premium wines
\$145 per person

Native Australian non-alcoholic beverage pairing
\$45 per person