

WILDFLOWER

BUNURU - SEASON OF ADOLESCENCE

Jarrah and Marri trees are in full bloom, along with Zamia pods. Fish, crab and mussels are the main portion of the diet in this season, as well as marron and gilgies collected from the wetlands.

Wattle, banksia blossom and various roots are popular food sources at this time.



BUNURU SEASONAL MENU

5 COURSE TASTING MENU

RAW FREMANTLE TUNA,
preserved radish, beach banana, green apple,
buttermilk and Geraldton wax dressing

JARRAH SMOKED KANGAROO,
duck liver mousse, burnt Wildflower honey,
beetroot, muntries, dried liquorice bread

KARRI COUNTRY POTATOES,
Dellendale raclette, olive oil poached hens yolk,
native thyme and desert lime

DRY AGED WAGIN DUCK,
banana shallot, charred radicchio,
sour rosella, bush current sauce

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 matched Western Australian wines
\$75 per person

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

BUNURU SEASONAL MENU

COURSE ONE

OXHEART TOMATO,
whipped eucalyptus, young zucchini, tomato crisp, native basil

RAW FREMANTLE TUNA,
preserved radish, beach banana, green apple,
buttermilk and Geraldton wax dressing

JARRAH SMOKED KANGAROO,
duck liver mousse, burnt Wildflower honey,
beetroot, muntries, dried liquorice bread

MANJIMUP MARRON,
bonito cream, fermented carrots,
finger lime and river fern

COURSE TWO

KARRI COUNTRY POTATOES,
Dellendale raclette, olive oil poached hens yolk,
native thyme and dessert lime

LINE CAUGHT WILD FISH,
toasted rice crust, beach herbs and greens, white beans,
squid ink vinaigrette

DRY AGED WAGIN DUCK,
banana shallot, charred radicchio,
sour rosella, bush current sauce

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

COURSE THREE

STRAWBERRY GUM CHEESECAKE,
candied outback lime, raspberry, coconut charcoal and bottle brush

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

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

ARTISANAL WESTERN AUSTRALIAN CHEESES
with pink lady gelée, oat cakes and lavosh

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

all served with complimentary side dishes