

WILDFLOWER

BUNURU - SEASON OF ADOLESCENCE

Jarraah 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

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

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

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

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

5 course tasting menu
\$145 per person

Vegetarian 5 course tasting menu also available
\$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