

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

ENTRÉE

OXHEART TOMATO, whipped eucalyptus, young zucchini, tomato crisp, native basil	33
RAW FREMANTLE TUNA, preserved radish, beach banana, green apple, buttermilk and Geraldton wax dressing	33
JARRAH SMOKED KANGAROO, duck liver mousse, burnt Wildflower honey, beetroot, muntries, dried liquorice bread	35
MANJIMUP MARRON, bonito cream, fermented carrots, finger lime and river fern	35

MAINS

KARRI COUNTRY POTATOES, Dellendale raclette, olive oil poached hens yolk, native thyme and desert lime	42
LINE CAUGHT WILD FISH, toasted rice crust, beach herbs and greens, white beans, squid ink vinaigrette	49
DRY AGED WAGIN DUCK, banana shallot, charred radicchio, sour rosella, bush currant sauce	49
WOOD GRILLED ARKADY LAMB, Jerusalem artichoke, salt bush, dripping emulsion, peppermint tree leaf dressing	48

SIDES

POTATO PURÉE, cracked pepper and chive	14
BABY CUCUMBERS, pickled garlic, feta, toasted sesame and sea parsley	14
BITTER GREENS, shaved radish, fennel, barilla, tarragon vinaigrette	14

BUNURU SEASONAL MENU

DESSERTS

STRAWBERRY GUM CHEESECAKE, candied outback lime, raspberry, coconut charcoal and bottle brush	23
BOTRYTIS SEMILLON CUSTARD, Trevatt apricot, lemon aspen and toasted sandalwood nuts	22
WHIPPED BAHEN & CO CHOCOLATE, river mint, wattle seed cream	24
FROZEN KENSINGTON PRIDE MANGO, macadamia sago, Geraldton wax sherbet and crisp meringue	21

CHEESES

SELECTION OF ARTISANAL AUSTRALIAN CHEESES with pink lady gelée, oats cake & lavosh	29
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