

WILDFLOWER

VALENTINE'S DAY TASTING MENU

BROOME PEARL MEAT,
soured Geraldton wax cream,
white radish and green apple

2016 Henschke 'Peggy's Hill' Riesling, Eden Valley SA

WILD FISH CURED IN SEAWEED,
Smoked bonito cream, finger lime
and sea beans

2015 Flowstone Sauvignon Blanc, Margaret River WA

BERKSHIRE PORK,
salt baked pineapple,
anise and beach mustard

2015 Izway Grenache Mataro, Barossa Valley SA

WOOD GRILLED WAGIN DUCK,
charred radicchio, shallot
and sour rosella

2014 McHenry Hohnen 'Hazel's Vineyard' Zinfandel, Margaret River WA

WHIPPED BAHEN & CO CHOCOLATE,
cherry sorbet, wattle seed cream,
dehydrated coconut milk

2012 Lions de Suidiraut Sauternes, Bordeaux France

\$155 per person, \$250 per person with paired wines
*menu subject to change due to seasonal availability

