

WILDFLOWER

DJERAN - SEASON OF ADULTHOOD

The season of Djeran brings with it cooler nights, light breezes and the presence of dew on the plants in the early mornings. Traditionally this was the time of year to nourish and prepare the body for the cold of Makuru. Fish is an important food source, along with seeds and bulbs. Banksia flowers are out in bloom giving a food source for the birds and insects that rely on them.



DJERAN SEASONAL MENU

5 COURSE TASTING MENU

RAW SHARK BAY PINK SNAPPER,
preserved radish, beach banana, green apple,
buttermilk and Geraldton wax dressing

BURNS BEACH ABALONE COOKED IN SQUID INK,
saltbush, kombu, fingerlime, brown butter emulsion

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

WHITE ROCKS VEAL,
Narrogin mushrooms, black garlic,
pear & native five spices

WHIPPED BAHEN & CO CHOCOLATE,
coconut, preserved cherry, wattle seed

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