

MAKURU SEASONAL MENU

5 COURSE TASTING MENU

RAW SHARK BAY SCALLOPS,
watermelon radish, beach banana, Geraldton wax dressing,
frozen ginger juice

MANJIMUP MARRON,
saltbush, kombu, black rice, finger lime, brown butter emulsion

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

WOOD GRILLED ARKADY LAMB,
garlic emulsion, turnips, saltbush, eucalyptus

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

5 course tasting menu
\$145 per person

Vegetarian 5 course tasting menu
\$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