

WILDFLOWER

MAKURU - SEASON OF FERTILITY

Makuru is the season that brings the first heavy rains, and sees the Scarlett banksia in bloom. Fire is very important during this season, a useful resource for food preparation and production, tool and artefact production, hunting and driving game, and for warmth and signalling. Fattier red-meat animals such as the yonga (kangaroo) and weitj (emu) are hunted at this time of year



MAKURU SEASONAL MENU

5 COURSE TASTING MENU

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

JARRAH SMOKED KANGAROO,
horseradish cream, burnt Wildflower honey,
beetroot, muntries, dried liquorice bread

JERUSALEM ARTICHOKEs,
sandalwood nut cheese, green apple, desert lime

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

ALL PARTS OF THE PUMPKIN,
yuzu, cinnamon, anise myrtle, spiced rum

5 course tasting menu
\$98 per person

Vegetarian 5 course tasting menu
\$78 per person

Sommelier's matched Western Australian wines
\$75 per person

Native Australian non-alcoholic beverage selection
\$30 per person

MAKURU SEASONAL MENU

One Course – \$48 per person
Two Courses – \$68 per person
Three Courses – \$88 per person

COURSE ONE

YOUNG LEEKS,
black truffle, celeriac, shaved macadamia, leek ash, parmesan

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

JARRAH SMOKED KANGAROO,
horseradish cream, burnt Wildflower honey, beetroot, muntries,
dried liquorice bread

MANJIMUP MARRON,
saltbush, kombu, black rice, finger lime, brown butter emulsion
+\$10 supplement

COURSE TWO

JERUSALEM ARTICHOKEs
sandalwood nut cheese, green apple, desert lime

LINE CAUGHT WILD FISH,
toasted rice crust, beach greens, sweet potato, sea urchin cream

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

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

SIDES

POTATO PURÉE,
shaved black truffle 24

ENDIVE,
mozzarella, pink grapefruit, fennel, sea celery 14

BROCCOLINI COOKED OVER JARRAH,
crispy kale and parmesan 14

MAKURU SEASONAL MENU

COURSE THREE

STRAWBERRY GUM CREAM,
frozen yoghurt, desert lime, pepperberry

BICKLEY VALLEY PEDRO XIMENEZ CUSTARD,
Black truffle ice cream, toasted sandalwood nuts,
mandarin, crispy Jersey milk

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

SELECTION OF ARTISANAL AUSTRALIAN CHEESES,
with pink lady gelée, oats cake and lavosh
+\$10 supplement