

WILDFLOWER

DJILBA - SEASON OF CONCEPTION

During this season the wattles come into full bloom, along with lemon myrtle, and this signals the start of the mass blooming in the south-west. Large birds nest to hatch their eggs and popular foods include yongas (kangaroos) and weitj (emu).



DJILBA SEASONAL MENU

5 COURSE TASTING MENU

SHARK BAY BLUE SWIMMER CRAB,
bonito emulsion, green tomato nectar, young zucchini,
frozen avocado, native herbs

BERKSHIRE PORK JOWL
shaved green lip abalone, radish, baby pigface,
fermented cabbage dashi

DRY AGED WAGIN DUCK,
cooked with wildflower honey and warm spices,
semi dried heirloom carrot, muntries

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

WHIPPED BAHEN & CO CHOCOLATE,
Jerusalem artichoke, wattle seed, Deborah Lake salt

5 course tasting menu
\$145 per person

Vegetarian 5 course tasting menu
\$125 per person

Sommelier's matched Western Australian wines
\$95 per person (90ml)

Sommelier's matched premium wines
\$145 per person (90ml)

Native Australian non-alcoholic beverage pairing
\$45 per person