

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

ENTRÉE

YOUNG LEEKS, celeriac, shaved macadamia, leek ash, parmesan	32
SHARK BAY BLUE SWIMMER CRAB, bonito emulsion, green tomato nectar, young zucchini, frozen avocado, native herbs	35
AGED EMU HAM, mushroom and black garlic cream, purple congo potato, sour grass	33
BERKSHIRE PORK JOWL shaved green lip abalone, radish, baby pigface, fermented cabbage dashi	35

MAINS

JARRAH SMOKED BEETROOT, organic black barley, preserved quangdong & fennel pollen	42
LINE CAUGHT WILD FISH, puffed rice, slender ice plant, sweet potato, sea urchin sauce	49
DRY AGED WAGIN DUCK, cooked with wildflower honey and warm spices, semi dried heirloom carrot, muntries	49
WOOD GRILLED ARKADY LAMB, garlic emulsion, turnips, saltbush, eucalyptus	49

SIDES

POTATO PURÉE cracked pepper & chives	14
ENDIVE, mozzarella, pink grapefruit, fennel, sea celery	14
BROCCOLINI COOKED OVER JARRAH, crispy kale and parmesan	14

DJILBA SEASONAL MENU

DESSERTS

STRAWBERRY GUM CREAM, 23
rhubarb & pepperberry

BICKLEY VALLEY PEDRO XIMENEZ CUSTARD, 28
black truffle ice cream, toasted sandalwood nuts,
mandarin, crispy Jersey milk

WHIPPED BAHEN & CO CHOCOLATE, 24
Jerusalem artichoke, wattle seed, Deborah Lake salt

ROASTED PINEAPPLE CHIBOUST, 21
burnt passionfruit marshmallow, toasted coconut, desert lime
frozen yoghurt, anise myrtle & Geraldton wax

CHEESES

SELECTION OF ARTISANAL AUSTRALIAN CHEESES 29
with pink lady gelée, salbush crackers