

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

AGED EMU HAM,
mushroom and black garlic cream, purple congo potato, sour grass

JARRAH SMOKED BEETROOT,
organic black barley, preserved quangdong & fennel pollen

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

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

5 course tasting menu
\$98 per person

Vegetarian 5 course tasting menu
\$78 per person

Sommelier's matched Western Australian wines
\$75 per person (90ml)

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

DJILBA SEASONAL MENU

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

COURSE ONE

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

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

AGED EMU HAM,
mushroom and black garlic cream, purple congo potato, sour grass

BERKSHIRE PORK JOWL
shaved green lip abalone, radish, baby Pigface,
fermented cabbage dashi
+\$10 supplement

COURSE TWO

JARRAH SMOKED BEETROOT,
organic black barley, preserved quangdong & fennel pollen

LINE CAUGHT WILD FISH,
puffed rice, slender ice plant, sweet potato, sea urchin sauce

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

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

COURSE THREE

STRAWBERRY GUM CREAM,
rhubarb & pepperberry

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

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

SELECTION OF ARTISANAL AUSTRALIAN CHEESES,
with pink lady gelée, saltbush crackers

+\$10 supplement