

WILDFLOWER

KAMBARANG - SEASON OF BIRTH

This season marks the end of the rain, fewer cold fronts and warmer temperatures. The landscape is carpeted with a rainbow of wildflowers, including the vibrant flowering of the Kangaroo Paw. Kambarang is the season of plenty with an abundance of food available, including fruit, yams and gilgie (freshwater crayfish).



KAMBARANG 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, warm spices,
semi dried heirloom carrot, rosella

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

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

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