

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

ENTRÉE

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| PERTH HILLS WHITE ASPARAGUS, shaved macadamia, leek ash, cheese custard | 32 |
| SHARK BAY BLUE SWIMMER CRAB, bonito emulsion, green tomato nectar, young zucchini, frozen avocado, native herbs | 35 |
| AGED EMU HAM, mushroom, black garlic cream, cloud fungus, sour grass | 33 |
| BERKSHIRE PORK JOWL shaved green lip abalone, radish, baby pigface, fermented cabbage dashi | 35 |

MAINS

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| JARRAH SMOKED BEETROOT, organic black barley, preserved quandong, fennel pollen | 42 |
| LINE CAUGHT WILD FISH, puffed rice crust, squid ink cured egg yolk, lovage, slender ice plant, white asparagus | 49 |
| DRY AGED WAGIN DUCK, cooked with wildflower honey, warm spices, semi dried heirloom carrot, rosella | 49 |
| WOOD GRILLED ARKADY LAMB, garlic emulsion, turnips, saltbush, peas, eucalyptus | 49 |

SIDES

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|---|----|
| POTATO PURÉE cracked pepper, chives | 14 |
| ENDIVE, PICKLED YELLOW CARROT, outback lime, crispy saffron rice, curry dressing | 14 |
| GREEN ASPARAGUS, lemon myrtle sabayon, parmesan | 14 |

KAMBARANG 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