

WILDFLOWER

BIRAK - SEASON OF THE YOUNG

Birak marks the hot and dry season, when the warm days are cooled by the afternoon sea breezes. An abundance of food sources still remain including mammals, birds, reptiles, and kangaroo. The start of the season sees the vibrant flowering of the West Australian Christmas Tree.



BIRAK SEASONAL MENU

ENTRÉE

YOUNG LEEKS, shaved macadamia, leek ash, cheese custard	32
PEEL INLET 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

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

SIDES

POTATO PURÉE, cracked pepper, chives	14
YELLOW ENDIVE, south coast youlk, vadouvan dressing, yoghurt	14
BROCCOLINI COOKED OVER JARRAH, lemon myrtle sabayon, parmesan	14

BIRAK SEASONAL MENU

DESSERTS

PRESSED RHUBARB, 23
strawberry gum parfait, pepperberry

NEW SEASON PEACH, 22
set native thyme cream, sandalwood nut, Jersey milk cookie

BAHEN & CO CHOCOLATE, 24
whipped and airated, river mint, lemon aspen

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, saltbush crackers