

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

5 COURSE TASTING MENU

PEEL INLET BLUE SWIMMER CRAB,
bonito emulsion, green tomato nectar, young zucchini,
frozen avocado, native herbs

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AGED EMU HAM,
mushroom, black garlic cream,
cloud fungus, sour grass

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JARRAH SMOKED BEETROOT,
organic black barley, preserved quandong,
fennel pollen

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DRY AGED WAGIN DUCK,
cooked with Wildflower honey, warm spices,
semi dried heirloom carrot, rosella

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

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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

BIRAK SEASONAL MENU

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

COURSE ONE

YOUNG LEEKS,
shaved macadamia, leek ash, cheese custard

PEEL INLET BLUE SWIMMER CRAB,
bonito emulsion, green tomato nectar, young zucchini,
frozen avocado, native herbs

AGED EMU HAM,
mushroom, black garlic cream, cloud fungus, 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 quandong, fennel pollen

LINE CAUGHT WILD FISH,
puffed rice crust, squid ink cured egg yolk, lovage,
slender ice plant, white asparagus

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

SIDES

POTATO PURÉE, 14
cracked pepper, chives

YELLOW ENDIVE, 14
south coast youlk, vadouvan dressing, yoghurt

BROCCOLINI COOKED OVER JARRAH, 14
lemon myrtle sabayon, parmesan

BIRAK SEASONAL MENU

COURSE THREE

PRESSED RHUBARB,
strawberry gum parfait, pepperberry

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

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

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

+\$10 supplement