

WILDFLOWER

BUNURU - SEASON OF THE ADOLESCENCE

Bunuru marks the hottest part of the year, when there is little to no rain. Jarrah and Marri trees are in full bloom, along with Zamia pods. Fish, crab and mussels are the main portion of the diet in this season, with tailor and mullet trapped in the shallow waters and easily caught, as well as marron and gilgies collected from the wetlands. Wattle, banksia blossom and various roots are popular food sources at this time.



BUNURU

5 COURSE TASTING MENU

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

BERKSHIRE PORK JOWL,
shaved greenlip abalone, radish, baby pigface,
fermented cabbage dashi

DRY AGED WAGIN DUCK,
wildflower honey, warm spices,
semi-dried heirloom carrot, rosella

WOOD GRILLED ARKADY LAMB,
charred warrigal greens, saltbush, garlic emulsion

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

BUNURU SEASONAL MENU

VEGETARIAN 5 COURSE TASTING MENU

HEIRLOOM TOMATO,
young zucchini, green tomato nectar, frozen avocado

SNOW FUNGUS,
fermented mushroom, black garlic cream. hazelnut

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

VARIATIONS OF TURNIPS,
garlic emulsion, peas, saltbush

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

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