

# 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 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 KANGAROO HAM,  
mushroom, black garlic cream,  
cloud fungus, hazelnut

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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

## BUNURU 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 KANGAROO HAM,  
mushroom, black garlic cream, cloud fungus, hazelnut

BERKSHIRE PORK JOWL,  
shaved greenlip 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,  
coastal greens, fennel barigoule

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

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

### SIDES

POTATO PURÉE, 14  
cracked pepper, chives

YELLOW ENDIVE, 14  
native spiced dressing, yoghurt

BROCCOLINI COOKED OVER JARRAH, 14  
lemon myrtle, parmesan

BUNURU 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 chocolate, river mint, lemon aspen

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

+\$10 supplement