

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

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 KANGAROO HAM, mushroom, black garlic cream, cloud fungus, hazelnut	33
BERKSHIRE PORK JOWL, shaved greenlip 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, coastal greens, fennel barigoule	49
DRY AGED WAGIN DUCK, wildflower honey, warm spices, semi-dried heirloom carrot, rosella	49
WOOD GRILLED ARKADY LAMB, charred warrigal greens, saltbush, garlic emulsion	49

SIDES

POTATO PURÉE, cracked pepper, chives	14
YELLOW ENDIVE, native spiced dressing, yoghurt	14
BROCCOLINI COOKED OVER JARRAH, lemon myrtle, parmesan	14

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 chocolate, 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