

# WILDFLOWER

## DJERAN – SEASON OF ADULTHOOD

*The season of Djeran brings with it cooler nights, light breezes and the presence of dew on the plants in the early mornings. Traditionally this was the time of year to nourish and prepare the body for the cold of Makuru. Fish is important food source, along with seeds and bulbs. Banksia flowers are out in bloom giving a food source for the birds and insects that rely on them.*



D J E R A N

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, 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

## D J E R A N

### ENTREES

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

### MAINS

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

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

DESSERTS & CHEESES

PRESSED RHUBARB,  
strawberry gum parfait, pepperberry

BAHEN & CO CHOCOLATE,  
whipped chocolate, river mint, lemon aspen

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

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

+\$10 supplement