

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

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, 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

D J E R A N

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

BAHEN & CO CHOCOLATE, 24
whipped chocolate, river mint, lemon aspen

ROASTED PINEAPPLE CHIBOUST, 21
burnt passionfruit marshmallow, desert lime frozen yoghurt,
anise myrtle, Geraldton wax

CHEESES

SELECTION OF ARTISANAL AUSTRALIAN CHEESES, 29
with pink lady gelée, saltbush crackers