

WILDFLOWER

MAKURU - SEASON OF FERTILITY

Makuru is the season that brings the first heavy rains, and sees the Scarlett banksia in bloom. Fire is very important during this season, a useful resource for food preparation and production, tool and artefact production, hunting and driving game, and for warmth and signalling. Fattier red-meat animals such as the yonga (kangaroo) and weitj (emu) are hunted at this time of year.



ENTRÉE

YOUNG LEEKS, shaved macadamia, leek ash, cheese custard	32
GERALDTON KINGFISH, daikon radish, Geraldton wax, finger lime, river herbs	35
JARRAH SMOKED KANGAROO, greenlip abalone, blood lime, native basil dressing	35
MANJIMUP MARRON, bush tomato, brown butter, beach spinach	35

MAINS

JARRAH SMOKED BEETROOT, organic black barley, preserved quandong, fennel pollen	42
LINE CAUGHT WILD FISH, puffed rice and seed crust, lemon myrtle, tender potato, buttermilk	49
DRY AGED WAGIN DUCK, sour plum, wildflower honey, rosella, native thyme	49
WOOD GRILLED ARKADY LAMB, charred warrigal greens, saltbush, garlic emulsion	49

SIDES

POTATO PURÉE, cracked pepper, chives	14
RED WITLOF, walnut praline, beetroot, pepperberry	14
BROCCOLINI COOKED OVER JARRAH, lemon myrtle, parmesan	14

DESSERTS

SANDALWOOD CREAM, 24
muntrie berries, roasted apple, native thyme

BAHEN & CO CHOCOLATE, 24
whipped chocolate, river mint, sour cream

ROASTED BALDIVIS MACADAMIAS, 24
macadamia curd, mango sorbet, Geraldton wax,
lemon aspen,

CHEESES

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