

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.



MAKURU

VEGETARIAN 5 COURSE TASTING MENU

HEIRLOOM TOMATO,
young zucchini, green tomato nectar,

SNOW FUNGUS,
fermented mushroom, black garlic cream, hazelnut

JARRAH SMOKED BEETROOT,
organic black barley, preserved quandong, fennel pollen

VARIATIONS OF TURNIPS,
garlic emulsion, peas, saltbush

ROASTED BALDIVIS MACADAMIAS,
macadamia curd, mango sorbet, lemon aspen

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

MAKURU

5 COURSE TASTING MENU

GERALDTON KINGFISH,
daikon radish, Geraldton wax, finger lime, river herbs

MANJIMUP MARRON,
bush tomato, brown butter, beach spinach

DRY AGED WAGIN DUCK,
sour plum, wildflower honey, rosella, native thyme

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

ROASTED BALDIVIS MACADAMIAS,
macadamia curd, mango sorbet, lemon aspen

5 course tasting menu
\$145 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