

WILDFLOWER

Wildflower would like to pay respect to the traditional owners of the land we gather upon today, the Whadjuk Noongar people. Our menu revolves around the Six Seasons of the Noongar calendar and our produce and native ingredients are sourced from suppliers with a respect for this land.

DJILBA - SEASON OF CONCEPTION

During this season the wattles come into full bloom, along with lemon myrtle, and this signals the start of the mass blooming in the south-west. Large birds nest to hatch their eggs and popular foods include yongas (kangaroos) and weitj (emu).



D J I L B A

VEGETARIAN 5 COURSE TASTING MENU

SNOW FUNGUS,
fremented, mushroom, black garlic cream, hazelnut

SALT BAKED CELERIAC,
Jerusalem artichoke, macadamia, brown butter

GRILLED WITLOF,
wildflower honey, burnt onion, muntries, red cabbage

KARRI COUNTRY POTATOES,
sandalwood nut, parmesan custard, youlk, native thyme

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

5 COURSE TASTING MENU

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

MANJIMUP MARRON,
bush tomato, brown butter, beach spinach

BERKSHIRE PORK COLLAR,
wildflower honey, burnt onion, muntries, red cabbage

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

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