

# 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 the WEITJ (emu).*



## ENTRÉE

SALT BAKED CELERIAC, Jerusalem artichoke, macadamia, brown butter	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

KARRI COUNTRY POTATOES, sandalwood nut, parmesan custard, youlk, native thyme	42
LINE CAUGHT WILD FISH, puffed rice and seed crust, lemon myrtle, tender potato, buttermilk	49
BERKSHIRE PORK COLLAR, wildflower honey, burnt onion, muntries, red cabbage	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, muntrie berries, roasted apple, native thyme	24
MANJIMUP PACKHAM PEAR, white chocolate, pepperberry, truffle	24
ROASTED BALDIVIS MACADAMIAS, macadamia curd, mango sorbet, Geraldton wax, lemon aspen	24
SELECTION OF WESTERN AUSTRALIAN CHEESES, with pink lady gelée, saltbush crackers	29