

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.

BUNURU - SEASON OF THE ADOLESCENCE Bunuru marks the hottest part of the year, when there is little to no rain. Jarrah and Marri trees are in full bloom, along with Zamia pods. Fish, crab and mussels are the main portion of the diet in this season, with tailer and mullet trapped in the shallow waters and easily caught, as well as marron and gilgies collected from the wetlands. Wattle, banksia blossom and various roots are popular food sources at this time.



3 COURSE TASTING MENU

RAW GERALDTON KINGFISH, kohlrabi, finger lime, cashew milk, river herbs

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SOUTH-WEST LAMB SADDLE, grilled over jarrah, garlic emulsion, turnip, pepperberry

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DAVIDSON PLUM frozen coconut water, Geraldton wax

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ADDITIONAL SIDES \$14 each

POTATO PURÉE, cracked pepper, chives

RED WITLOF, walnut praline, beetroot, pepperberry

HEIRLOOM TOMATO SALAD, burrata, stone fruit, aniseed myrtle, lemon balm

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3 course tasting menu \$95 per person

3 course vegetarian tasting menu \$75 per person

5 COURSE TASTING MENU

RAW GERALDTON KINGFISH, kohlrabi, finger lime, cashew milk, river herbs

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MANJIMUP MARRON, kombu, pickled leek, lemon myrtle, nasturtium

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DRY AGED WAGIN DUCK BREAST, parsnip, brown butter, black tea, date, iceplant

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SOUTH-WEST LAMB SADDLE, grilled over jarrah, garlic emulsion, turnip, pepperberry

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DAVIDSON PLUM frozen coconut water, Geraldton wax

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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 World wines \$145 per person (90ml)

Native Australian non-alcoholic beverage pairing \$45 per person