



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.

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.

2 COURSE LUNCH

56

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

or

SEMI DRIED HEIRLOOM TOMATO,
avocado, native lemongrass, fresh curd

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LINE CAUGHT WILD FISH,
braised endive, dashi, lemon aspen, native succulents

or

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

served with

RED WITLOF,
walnut praline, beetroot, pepperberry