



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.

DJERAN – SEASON OF ADULTHOOD

The season of Djeran brings with it cooler nights, light breezes and the presence of dew on the plants in the early mornings. Traditionally this was the time of year to nourish and prepare the body for the cold of Makuru. Seafood is an important food source, along with seeds and bulbs. Banksia flowers are out in bloom giving a food source for the birds.

LUNCH MENU

ENTRÉE

SOURDOUGH BREAD 4 ea
wattleseed butter

SNAPPER 32
red back ginger, buttermilk, charcoal

BLACK BARLEY 28
native thyme, shiitake, daikon

PEMBERTON MARRON 39
native lemongrass, fennel, scallop

MAINS

WAGYU 150G 65
saltbush, potato, onion

POTATO GNOCCHI 42
wattleseed, vegan cheese

PORK BELLY 52
lemon myrtle, fig, mustard seeds

ADDITIONAL SIDE 15

SEASONAL LEAVES
wildflower honey, mustard, nashi pear

DESSERT

SANDALWOOD NUT 21
rice, vanilla, apple

GOATS CURD 21
strawberry, paprika

BRIE 18
lemon, sichuan, honey

Where possible we are committed to supporting sustainable, Western Australian suppliers and produce.
Our coffee and tea are sourced from local suppliers Mano a Mano and Teassential, and our fish is sourced from Australian shores.

FOUR-COURSE TASTING MENU

SNAPPER
red back ginger, buttermilk, charcoal

BLACK BARLEY
native thyme, shiitake, daikon

WAGYU
saltbush, potato, onion

SANDALWOOD NUT
rice, apple, vanilla

4 course \$149 per person

Champagne & sparkling pairing \$135

Wine pairing \$105

Native non-alcoholic pairing \$55

SIX-COURSE & EIGHT-COURSE TASTING MENU

SNAPPER
red back ginger, buttermilk, charcoal

BLACK BARLEY
native thyme, shiitake, daikon

PEMBERTON MARRON
native lemongrass, fennel, scallop

WAGYU
saltbush, potato, onion

*WAGIN DUCK
Davidson plum, duck pudding, lavender

LEMON MYRTLE
muntries, rosella, beetroot

SANDALWOOD NUT
rice, apple, vanilla

*BRIE
lemon, sichuan, honey

6 course \$189 per person

*8 course \$230 per person

Champagne & sparkling pairing \$170/\$240

Wine pairing \$145/\$170

Native non-alcoholic pairing \$70/\$90

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