

WILDFLOWER

DJERAN - SEASON OF THE 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. Fish is an important food source, along with seeds and bulbs. Banksia flowers are in bloom giving a food source for the birds and insects that rely on them.



DJERAN SEASONAL MENU

ENTRÉE

HEIRLOOM CARROTS COOKED IN PAPER BARK, carrot butter, whipped goats curd, macadamia, split native thyme dressing	32
SHARK BAY BLUE SWIMMER CRAB, hand picked, preserved daikon, persimmon, eucalyptus, finger limes	35
EMU SMOKED OVER JARRAH EMBERS, poached white onion, onion ash, horseradish, riberry dressing	33
SOUTHWEST MARRON, river greens, puffed seaweed, avocado, head cream	33

MAINS

CAULIFLOWER AND CHEESE, roasted cauliflower, bunya nut puree, spiced desert limes, cured and poached hens yolk, parmesan cream	36
LINE CAUGHT WILD FISH, coastal greens, dashi braised turnip, crispy black garlic, smoked root vegetable butter	48
SLOW COOKED DOODLAKINE PORK, sweet potato, sour radish, candied mustard, Davidson and powdered Kakadu plum	44
WOOD GRILLED ARKADY LAMB, Jerusalem artichoke, salt bush, peppermint tree cream and malt oil	48

SIDES

TRIPLE COOKED POTATOES, onion butter, dried yoghurt	14
BUTTERNUT PUMPKIN, myrtle, macadamia, salted curds, pumpkin seed dressing	14
YELLOW ENDIVE, shaved pancetta, crispy wattleseed, soft herbs, onion dressing	14

DJERAN SEASONAL MENU

DESSERTS

FROZEN STRAWBERRY GUM YOGHURT, Davidson plum mousse, crispy sugar, desert lime and coconut ash	24
WILDFLOWER HONEY CUSTARD, Sandalwood brittle, bitter pollen syrup, dehydrated Jersey milk	22
WHIPPED BAHEN & CO CHOCOLATE, passionfruit and Geraldton wax sorbet, wattle seed cream	24

CHEESES

SELECTION OF ARTISANAL AUSTRALIAN CHEESES with pink lady gelee and saltbush crackers	29
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