

WILDFLOWER

BUNURU - SEASON OF ADOLESCENCE

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, as well as marron and gilgies collected from the wetlands.

Wattle, banksia blossom and various roots are popular food sources at this time.



BUNURU 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, peach, eucalyptus, finger limes	35
EMU SMOKED OVER JARRAH EMBERS, poached white onion, onion ash, horseradish, riberry dressing	33
SOUTHWEST MARRON, river greens, salted radish, sea parsley, brown butter emulsion	33

MAINS

CAULIFLOWER AND CHEESE, set cauliflower, bunya nut puree, spiced desert limes, cured and poached hens yolk, parmesan cream	36
LINE CAUGHT WILD FISH, ice plant, lovage, fermented cucumber, crispy ink	48
DRY AGED WAGIN DUCK, organic beetroot, preserved muntries, sour onion, Wildflower honey dressing	44
WOOD GRILLED ARKADY LAMB, sheep's curd, eggplant, zucchini, native herbs, peppermint tree vinaigrette	48

SIDES

TRIPLE COOKED POTATOES, onion butter, dried yoghurt	14
COS HEARTS, soft herbs and pistachio	14
HEIRLOOM TOMATOES, feta, black sesame, native basil, cider and tamari dressing	14

BUNURU SEASONAL MENU

DESSERTS

- FROZEN DESERT LIME YOGHURT, 24
lemon myrtle cream, whipped Davidson plum,
meringue shards
- WILDFLOWER HONEY CUSTARD, 22
sandalwood brittle, bitter pollen syrup,
dehydrated jersey milk
- BAHEN & CO CHOCOLATE MOUSSE, 24
Deborah Lake salt, Mount Barker olive oil and Geraldton wax

CHEESES

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