

BUNURU SEASONAL MENU

5 COURSE TASTING MENU

SHARK BAY BLUE SWIMMER CRAB,
hand picked, preserved daikon, peach, eucalyptus, finger limes
2016 Bare All Wine Co Chenin Blanc, Margaret River

SOUTHWEST MARRON,
river greens, salted radish, chive, preserved finger lime butter
2015 Cape Mentelle Chardonnay, Margaret River

DRY AGED WAGIN DUCK,
organic beetroot, preserved muntries, sour onion,
Wildflower honey dressing
2015 Si.N Shiraz, Great Southern

WOOD GRILLED ARKADY LAMB,
sheep's curd, eggplant, zucchini, native herbs,
peppermint tree vinaigrette
2012 Ring.Bolt 21 Barriques Cabernet Sauvignon, Margaret River

BAHEN & CO CHOCOLATE MOUSSE,
Deborah Lake salt, Mount Barker olive oil and Geraldton wax
NV Myattsfield 'Nancy Myatt' Fortified, Bickley Valley

Vegetarian 5 course tasting menu also available
\$145 per person

Sommelier's matched Western Australian wines
\$95 per person

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