

WILDFLOWER

KAMBARANG - SEASON OF BIRTH

This season marks the end of the rain, fewer cold fronts and warmer temperatures. The landscape is carpeted with a rainbow of wildflowers, including the vibrant flowering of the Kangaroo Paw. Kambarang is the season of plenty with an abundance of food available, including fruit, yams and gilgie (freshwater crayfish).



KAMBARANG SEASONAL MENU

5 COURSE TASTING MENU

RAW GERALDTON KINGFISH

preserved daikon, fermented cucumber, frozen apple and fennel juice,
Geraldton wax

CURED KANGAROO,

Jarrah smoked tomato, zucchini, set eucalyptus, yellow bell pepper dressing

PERTH HILLS WHITE ASPARAGUS

creamed grains, celeriac & desert lime

BERKSHIRE PORK,

sweet white onion, sour quandong and mustard

FROZEN KENSINGTON PRIDE MANGO,

macadamia sago, Geraldton wax sherbet & and crisp meringue

5 course tasting menu

\$98 per person

Vegetarian 5 course tasting menu also available

\$78 per person

Sommelier's 3 wine selection

\$50 per person

Native Australian non-alcoholic beverage selection

\$30 per person

KAMBARANG SEASONAL MENU

COURSE ONE

SALT BAKED HEIRLOOM BEETROOT,
whipped goats curd, muntries, sorghum and native thyme

RAW GERALDTON KINGFISH
preserved daikon, fermented cucumber, frozen apple and fennel juice,
Geraldton wax

CURED KANGAROO,
Jarrah smoked tomato, zucchini, set eucalyptus, yellow bell pepper dressing

SHARK BAY BLUE SWIMMER CRAB,
avocado, preserved kohlrabi, sea blight, macadamia, finger lime

COURSE TWO

PERTH HILLS WHITE ASPARAGUS
creamed grains, celeriac & desert lime

LINE CAUGHT WILD FISH,
broad beans, local beach greens & crispy black garlic

BERKSHIRE PORK,
sweet white onion, sour quandong and mustard

WOOD GRILLED BEEF,
Jerusalem artichoke, salt bush, dripping emulsion, red wine syrup

COURSE THREE

SHEEP'S YOGHURT PUDDING,
candied outback lime, raspberry & bottle brush

WILDFLOWER HONEY CUSTARD,
Sandalwood brittle, bitter pollen syrup, dehydrated Jersey milk

WHIPPED BAHEN & CO CHOCOLATE,
Deborah Lake salt caramel, wattle seed cream

SELECTION OF 2 ARTISANAL AUSTRALIAN CHEESES
with pink lady gelée and saltbush crackers
3 cheese option is available for an additional \$10

One Course — \$48 per person
Two Courses — \$68 per person
Three Courses — \$88 per person

all served with complimentary side dishes