

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

ENTRÉE

SALT BAKED HEIRLOOM BEETROOT, whipped goats curd, muntries, sorghum and native thyme	32
RAW GERALDTON KINGFISH preserved daikon, beach banana, fermented cucumber, soured Geraldton wax cream	35
CURED KANGAROO, Jarrah smoked tomato, zucchini, set eucalyptus, yellow bell pepper dressing	35
SHARK BAY BLUE SWIMMER CRAB, avocado, kohlrabi, sea blight, native basil dashi, finger lime	35

MAINS

PERTH HILLS WHITE ASPARAGUS creamed grains, celeriac & desert lime	36
LINE CAUGHT WILD FISH, toasted rice, beach herbs and greens, shaved squid, ink vinaigrette	48
BERKSHIRE PORK, sweet white onion, sour quandong and mustard	44
WOOD GRILLED ARKADY LAMB, Jerusalem artichoke, salt bush, dripping emulsion, peppermint tree leaf dressing	48

SIDES

POTATO PUREE, cracked pepper & chive	14
ALBANY ASPARAGUS, sea parsley & lemon myrtle	14
BITTER GREENS, shaved radish, fennel, barilla, tarragon vinaigrette	14

KAMBARANG SEASONAL MENU

DESSERTS

STRAWBERRY GUM CHEESECAKE, candied outback lime, raspberry, coconut charcoal & bottle brush	23
BOTRYTIS SEMILLON CUSTARD, Trevatt apricot, lemon aspen & toasted sandalwood nuts	22
WHIPPED BAHEN & CO CHOCOLATE, river mint, wattle seed cream	24
FROZEN KENSINGTON PRIDE MANGO, macadamia sago, Geraldton wax sherbet & and crisp meringue	21

CHEESES

SELECTION OF ARTISANAL AUSTRALIAN CHEESES with pink lady gelée and oats cake & lavosh	29
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