



## **Immersed in WA**

Australia's top chefs' love affair with fire shows no sign of burning out, with Western Australia's hottest new wood-fired destination diner opening in early February in coastal Dunsborough. Named Yarri, the Indigenous Noongar name for the state's majestic blackbutt trees (*Eucalyptus patens*), it is chef Aaron Carr's first restaurant after 21 years at legendary Margaret River winery Vasse Felix.

Alongside partners Tony and Sal Davis and Redmond Sweeny of Snake + Herring Winery, Carr sees it as a celebration of the south-west, from the split-and-grilled local prawns strewn with saltbush leaves to the giant tomahawk steak sizzling over WA jarrah. Taken under the towering yarri trees that shade the banks of Dugalup Creek, birdsong in the air, it's hard to disagree. ●