

WELCOME

Yarri cuisine honours nature, seasonality and the South-West

Our menu reflects the six seasons of the Noongar people and country

We source sustainably produced ingredients from land and sea;

and we thank the many small producers we have worked with over decades

Wood-fired sourdough/ extra virgin olive oil	4
Marinated local olives	8
Corn fritters / labneh	10
Hummus/ nuts + seeds/ falafel cracker	11
Burnt pumpkin/ nori/ togarashi	12
Cuttlefish/ mojo picon / ink	12 ea
Sardines / tomato/ olive / togarashi	14
Stracciatella/ fig/ black garlic/ basil	19
Kingfish/ quandong/ yuzu kosho/ plum	21
Emu/ beetroot/ macadamia/ muntries	22
Scallops/ XO	24
Charcuterie/ pickles	28
Wood-grilled prawns/ burnt miso butter/ saltbush	16 ea
Cavatelli/ broccolini/ duck yolk/ comté	30
Pork/ pear/ kimchi/ tare	36
Hapuka/ kohlrabi/ kale/ pipis meunière	39
550g Dry-aged sirloin/ anchovy + caper butter	58
Leaves/ herbs/ flowers	10
Potato rösti/ soured cream/ dill	10
Mario's tomatoes/ salt + pepper	12
Burnt cabbage/ miso / buckwheat	12
Today's five course chef's menu	78 pp