

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 for decades

Wood-fired sourdough/ extra virgin olive oil	4
Marinated local olives	8
Fried rice cake/ peanut + anchovy/ yuzu	12
Muhammara/ lavosh	12
Burnt pumpkin/ nori/ togarashi	12
Brussels/ apple + black garlic/ hemp/ berbere	12
Smoked trout/ horseradish/ dill pickle/ potato crumpet	16
Sardines/ whipped roe/ pine nuts/ currants	18
Ramen/ mushrooms/ quail egg/ seaweed	18
Emu/ sunflower/ quandong/ yolk	20
Paperbark marron/ head butter/ saltbush	18
Kingfish/ guanciale/ tomatillo	22
Wood grilled prawns/ xo butter/ lemon	22
Spelt risotto/ jerusalem artichoke/ mascarpone/ rocket	31
Fish/ eggplant/ kai-lan/ umeboshi/ furikake	40
Lamb rump/ pumpkin/ onion/ bottarga	38
Venison/ celeriac/ blackberry/ sandalwood	41
650g Dry-aged organic beef rib eye / anchovy + caper butter	74
Iceberg/ ranch/ capers	10
Duck fat potatoes/ fried sage	10
Zucchini/ fetta/ saffron/ nuts + seeds	12
Burnt cabbage/ miso/ buckwheat	12
Today's five course chef's menu	79 pp