

Welcome to Yarri

Our menu highlights the best ingredients Western Australia grows, some of which come from our flourishing organic vegetable garden at our cellar door on Caves Road Wilyabrup.

We whole heartedly support farmers and growers with an interest in sustainable and ethical practices and we're proud of the relationships we have with formed with them. It's inspiring for us to work with produce from those who choose to put the wellbeing of the land and beast before all else.

3 course set menu \$68

yarri sour dough + wulura extra virgin olive oil

Entrée

octopus/ ssam jang/ cucumber/ seaweed

Snake + Herring 2020 Tainted Love Rosé,

Main

barramundi/ green gazpacho/ black barley/ smoked garlic

Snake + Herring 2020 Bizarre Love Triangle Pinot Gris, Gewürztraminer + Riesling

or

chicken/ corn/ 'nduja/ spigarello

Snake + Herring 2018 Hallelujah Chardonnay

Sides

zucchini/ fennel/ feta/ za'atar \$10

heirloom tomato/ peach/ buttermilk/ fig leaf \$10

Dessert

apricot/ macadamia/ miso/yoghurt

Alkoomi 2017 Cordon Cut Semillon

our pairing suggestion + \$39

Bunuru – hottest time of the year, little to no rainfall, white gums in flower.