

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

kingfish/ cucumber/ tare'/ pumpkin seed

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

Main

fish/ red peppers/ gazpacho/ cured yolk

Snake + Herring 2019 Tough Love Chardonnay

or

lamb rump/ carrot/ anchovy/ watercress

Snake + Herring 2018 Blue Monday Grenache, Mourvèdre + Syrah

Sides

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

heirloom tomato/ buttermilk/ fig leaf \$10

polenta fries/ parmesan/ sriracha mayo \$14

Dessert

rhubarb/ honey/ almond/ geraldton wax

Alkoomi 2017 Cane Cut Semillon

our pairing suggestion + \$39

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