

Welcome to Yarri

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

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

three course set menu

yarri sour dough + wulura extra virgin olive oil

Entrée

heirloom carrots/ goat curd/ pomegranate/ burnt onion
Snake + Herring 2020 Tainted Love Rosé

Main

fish/ white bean/ venus clams/ kale
Snake + Herring 2018 Corduroy Chardonnay

or

pork collar/ celeriac/ black barley/ truffle
Snake + Herring 2018 Blue Monday Grenache, Mourvèdre + Syrah

Sides

leaves/ herbs/ macadamia/ chardonnay dressing \$8
roast cauliflower/ anchovy/ saltbush \$12
polenta fries/ parmesan/ sriracha mayo \$14

Dessert

rhubarb/ lemon myrtle/ hemp/ burnt meringue
Alkoomi 2017 Cane Cut Semillion

our pairing suggestion + \$39

Makuru- coldest + wettest time of the year, winds swing to the west + fauna start to pair up