

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.

yarri sourdough + wulura extra virgin olive oil

Entrée

asparagus/ stracciatella/ macadamia/ sunrise lime

Snake + Herring 2021 Perfect Day Sauvignon Blanc and Semillon

Main

fish/ celeriac/ brown butter/ nettle/ capers
Snake + Herring 2018 Hallelujah Chardonnay

or

pork collar/ apple/ greens/ muntries
Snake + Herring 2020 Hard Road Pinot Noir

Sides – optional

roast brussel sprouts/ sunflower/ nduja \$12
polenta fries/ smoked garlic/ parmesan/ \$14
potato rosti/ cremè fraiche/ dill \$14

Dessert

strawberry/ red velvet/ vanilla/ musk
Hay Shed Hill 2021 G40 Riesling

our pairing suggestion + \$39

Djilba- cold clear and sunny days are on the way, acacias are in prolific flower, as it warms up newborn animals begin to appear