

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 vineyard and 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, natural environment, and an animal's welfare before all else.

yarri sourdough + wulura extra virgin olive oil
the kitchen's snack
Dreambird Sparkling Chenin

Entrée

sheep's curd/ figs/ burnt honey/ pomegranate
Perfect Day Sauvignon Blanc Semillon

wood-grilled octopus/ mojo picon/ seaweed tapenade/ grapes
Bizarre Love Triangle Pinot Gris, Riesling + Gewürztraminer

Main

fish/ eggplant/ ajo blanco/ bay leaf + lemon
Corduoy Chardonnay

pork collar/ celeriac/ warrigal greens/ mustard
Blue Monday Grenache, Mourvèdre + Syrah

Sides – optional

heirloom tomatoes/ stracciatella/ black garlic/ raisins \$12

shaved zucchini/ fennel/ feta/ pinenuts \$12

polenta fries/ jalapeño/ parmesan \$14

Dessert

hazelnut /plum / lemon myrtle
Hayshed Hill G40 Riesling

gorgonzola/ fennel jam/ savoury granola
Le Tertre Du Lys D'Or Satuernes

our wine pairing suggestion add \$45

Bunuru – second summer, hottest time of the year, marri and jarrah in full bloom, hot easterly winds and if you're lucky enough to live by the coast there's usually a cool breeze in the afternoon.