

Welcome to Yarri

Our menu highlights the best produce Western Australia grows; it is inspired by what we grow in our flourishing kitchen garden on our Snake + Herring vineyard in Wilyabrup. Here in the SW of Western Australia we are on Wardandi Boodja. The current season is Kambarang, we're experiencing warmer days with the nights still being cold. Our landscape is exploding with wildflowers, reptiles are on the move and magpies are guarding their nests. We're currently lucky to be witnessing the movement of humpback and southern right whales through our local oceans.

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

Dreambird Sparkling Chenin Blanc

entrée

beetroot/ goat curd/ native fruits/ laver

Snake + Herring Sabotage Riesling

cuttlefish/ confit tomato/ xo/ campanelle

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

duck + rabbit terrine/ spring leaves/ prune/ muscat

Snake + Herring Wide Open Road Pinot Noir

main

sheep's feta/ tahini/ spring greens/ chickpea/ za'atar

Snake + Herring Corduroy Chardonnay

fish/ garden peas/ sour cream/ wild garlic/ preserved lemon

Snake + Herring Corduroy Chardonnay

pork/ sauerkraut/ broad beans/ mustard

Snake + Herring Extreme Ways Tempranillo

wood grilled 650gm sirloin/ black garlic + miso butter/ jus

Snake + Herring Cannonball Cabernet Sauvignon Cabernet Franc, Petit Verdot + Merlot (to share, \$10 surcharge)

sides – optional

spring leaves/ pickled zucchini/ pumpkin/ pepitas \$12

charred asparagus/ lemon aspen / bay/ cold pressed canola \$14

polenta fries/ jalapeño/ parmesan \$15

to finish

tête de moine/ pecan/ blood orange + carrot marmalade

Chateau de Mauvin Sauternes

or

rhubarb/ macadamia/ vanilla/ wild hibiscus

Snake + Herring Tainted Love Rosé

wine pairing + \$49