

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 Birak, the first summer. Winds have swung to easterlies in the morning and south westerlies in the afternoon. Rain has eased and the days are heating up. The Moodjar, West Australian Christmas tree is in full glorious bright orange flower. It is a sacred tree for the local Noongar people past and present.

to start

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

ebi prawns/ fermented tomato/ xo/ geraldton wax
Snake and Herring Bizarre Love Triangle Pinot Gris, Gewürztraminer + Riesling

wagyu tongue/ tuna nduja/ fried shallots/ radish
Snake + Herring Wide Open Road Pinot Noir

main

sheep's feta/ tahini/ broccolini/ chickpea/ za'atar
Snake + Herring Corduroy Chardonnay

fish/ kohlrabi/ lemon aspen/ furikake/ ice plant
Snake + Herring Corduroy Chardonnay

chicken/ ricotta gnudi/ roasted grapes/ bagnet vert
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

eve's leaves/ pickled zucchini/ pumpkin/ pepitas \$12

wood fire carrots/ cashew yoghurt/ caraway \$14

polenta fries/ jalapeño/ parmesan \$15

to finish

petit fromage/ rye/ local fruit
Chateau de Mauvin Sauternes

hazelnut/ passionfruit/ miso/ black sesame
Hayshed Hill G40 Riesling

add our wine pairing suggestion \$49