Yarri 3-course seasonal choice menu *sample*

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 Southwest of Western Australia we are on Wardandi Boodja. The current season is Makuru, the winds have swung and are now westerly. We're heading into what is typically the wettest couple of months of the year. Historically the Noongar people of this region would have moved inland to be more protected from the weather and their food was taken from land and lakes rather than the ocean and estuaries.

to start

yarri sourdough + wulura extra virgin olive oil the kitchen's snack *Voyager Estate 2023 Sparkling Chenin Blanc*

entr; e

beetroot/ smoked yoghurt/ cumquat/ furikake Dream Bird 2024 'Goodie Goodie' Vermentino

strozzapreti/ broccolini/ hazelnuts/ ricotta salata/ truffle *Snake + Herring 2022 Tough Love Chardonnay*

kingfish/ avocado/ guanciale/ hot sauce Snake + Herring 2022 Sabotage Riesling

main

bbq celeriac/ fermented black barley/ wattleseed + miso/ bay leaf *Snake + Herring 2017 Loaded Mourvèdre*

fish/ pil-pil/ almond romesco/ pippies *Snake + Herring 2022 Corduroy Chardonnay*

lamb/ jerusalem artichoke/ roasted garlic/ sumac + burnt honey Snake + Herring 2020 Calypso Cabernet Franc + Merlot

wood grilled 650gm sirloin/ black garlic + miso butter/ jus (\$10 surcharge if shared between two, \$50 surcharge for single diner) *Snake + Herring 2014 Redemption Shiraz*

sides poptional eve's leaves/ pickled zucchini/ pumpkin/ pepitas \$14 carrots/ sunflower/ pomegranate/ ras el-hanout \$15 polenta fries/ jalapeño/ parmesan \$15

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hall's suzette/ carrot marmalade/ carraway *Glühwein Spritz*

chocolate/ coffee/ mandarin/ olive oil *Settlers Ridge Heirloom Tawny*

3-course choice menu \$105 pp

add our wine pairing suggestion \$49 pp

add a lashing of fresh Manjimup truffle \$15

Please be aware this menu is seasonal and subject to change without notice.