

## 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 southwest of western australia we are on wardandi boodja.

### to start

yarri sourdough + wulura extra virgin olive oil  
the kitchen's snack  
*voyager estate 2023 sparkling chenin blanc*

### entrée

sheep's curd/ broad bean + sunrise lime/ fennel/ za'atar  
*snake + herring 2024 BLT pinot gris*

casarecce/ nduja/ warrigal/ pecorino  
*snake + herring 2023 tough love chardonnay*

tuna/ watermelon/ oyster/ tosazu  
*snake + herring 2022 sabotage riesling*

### main

eggplant/ miso/ cashew/ togarashi  
*snake + herring 2022 at first sight grenache*

fish/ zucchini/ zhoug/ tahini + sunflower  
*snake + herring 2022 corduroy chardonnay*

pork/ mushroom/ mandarin/ black bean  
*snake + herring 2024 wide open road pinot noir*

wood-grilled 650gm sirloin/ black garlic + miso butter/ jus  
(\$10 surcharge if shared between two, \$50 surcharge for single diner)  
*snake + herring 2020 outshined cabernet sauvignon*

### sides – optional

eve's leaves/ pickled zucchini/ pumpkin/ pepitas \$14

duck fat roasted potatoes/ chipotle/ saltbush \$15

polenta fries/ jalapeño/ parmesan \$15

### to finish

dulcey/ salted caramel/ passion fruit/ macadamia  
*juniper 2024 cane cut riesling*

cambray cheddar/ onion jam/ nigella/ thyme  
*chateau audinet 2020 sauternes*

add our wine pairing suggestion \$49pp