

## 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

heirloom tomatoes/ sheep's curd/ hazelnut/ px  
*snake + herring 2024 BLT pinot gris*

duck/ nectarine/ szechuan + chilli/ bitter leaves  
*snake + herring 2022 at first sight grenache (chilled)*

kingfish/ watermelon/ oyster/ toszu  
*snake + herring 2022 sabotage riesling*

### main

eggplant/ miso/ cashew/ togarashi  
*snake + herring 2018 extreme ways tempranillo*

fish/ bush tomato + seaweed mole/ charred corn/ coriander  
*snake + herring 2022 corduroy chardonnay*

lamb/ pepperonata/ anchovy/ saltbush  
*snake + herring 2017 redemption syrah*

wood-grilled 650gm sirloin/ black garlic + miso butter/ jus  
*snake + herring 2020 outshined cabernet sauvignon*

### sides – included

eve's leaves/ pickled zucchini/ pumpkin/ pepitas  
duck fat roasted potatoes/ chipotle

### to finish

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

blackwood blue/ carrot + orange marmalade / rye  
*chateau audinet 2020 sauternes*

add our wine pairing suggestion \$49pp