

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

baby gem/ green goddess/ cashew/ furikake
snake + herring 2023 tough love chardonnay
sake-cured scallops/ rockmelon/ muntries/ yuzu kosho
snake + herring 2022 sabotage riesling
kangaroo/ curd/ fig/ blood lime
snake + herring 2024 wide open road pinot noir

main

eggplant/ tahini/ fennel/ pomegranate/ za'atar
snake + herring 2018 extreme ways tempranillo
fish/ bush tomato + seaweed mole/ charred corn/ coriander
snake + herring 2022 corduroy chardonnay
lamb/ peperonata/ anchovy/ saltbush
snake + herring 2022 business time syrah
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
brussel sprouts/ almond/ chilli crunch \$15
polenta fries/ jalapeño/ parmesan \$15

to finish

plum/ mascarpone/ lemon myrtle/ liquorice
juniper 2024 cane cut riesling
petite fromage/ orange + carrot marmalade/ rye
chateau audinet 2020 sauternes

add our wine pairing suggestion \$49pp

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