

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

burnt cabbage/ miso + yuzu kosho/ furikake
snake + herring 2023 tough love chardonnay
rainbow trout/ beetroot/ saltbush ranch
snake + herring 2022 sabotage riesling
wagyu tongue/ kombu + pepita mole/ charred pineapple
snake + herring 2024 wide open road pinot noir

main

roast pumpkin/ pumpkin xo/ warrigal greens/ cashew
snake + herring 2021 vamos tempranillo
fish/ potato + leek/ pippies/ nduja
snake + herring 2022 corduroy chardonnay
pork/ celeriac/ green peppercorn/ cognac
snake + herring 2022 at first sight grenache
wood-grilled 650gm sirloin/ black garlic + miso butter/ jus
(\$10 surcharge if shared between two, \$50 surcharge for single diner)
snake + herring 2022 outshined cabernet sauvignon

sides – optional

eve's leaves/ pickled zucchini/ chardonnay vinaigrette/ pepitas \$14
jerusalem artichokes/ almond/ chilli crunch \$15
polenta fries/ jalapeño/ parmesan \$15

to finish

hazelnut/ wattleseed/ rhubarb/ yoghurt
juniper 2024 cane cut riesling
cambray st. johns brook/ orange + carrot marmalade/ rye
chateau audinet 2020 sauternes

add our wine pairing suggestion \$49pp

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