

## 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 2024 sparkling chenin blanc*

### entrée

burnt cabbage/ miso + yuzu kosho/ furikake  
*snake + herring 2023 tough love chardonnay*  
blue swimmer crab/ casarecce/ nettle/ vermouth  
*snake + herring 2024 BLT pinot gris*  
emu/ smoked oyster/ bush tomato/ garlic scape  
*snake + herring 2022 at first sight grenache*

### main

celeriac/ vadouvan/ eggplant/ cashew/ curry leaf  
*snake + herring 2020 calypso cabernet franc + merlot*  
fish/ saltbush gribiche/ zucchini + pickled lemon  
*thunderstone 2024 chardonnay*  
chicken/ onion/ broad beans/ vin jaune  
*thunderstone 2024 pinot noir*  
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 \$17  
carrots/ stracciatella/ pomegranate + marigold/ native dukkah \$18  
polenta fries/ jalapeño/ parmesan \$16

### to finish

yoghurt/ strawberry/ geraldton wax/ pepperberry  
*juniper 2024 cane cut riesling*  
hall's suzette/ quandong preserve/ rye  
*chateau audinet 2020 sauternes*

**add our wine pairing suggestion \$49pp**

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