

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
lenton brae 2025 blanc de blancs

entrée

burnt cabbage/ macadamia/ miso/ szechuan
snake + herring 2024 tough love chardonnay

wa octopus/ sobrasada/ rouille/ green olive
snake + herring 2025 bizarre love triangle pinot gris

rabbit + chicken/ celeriac/ frisee + soft herbs
snake + herring 2023 at first sight grenache

main

cauliflower/ vadouvan/ eggplant/ cashew/ curry leaf
snake + herring 2022 business time syrah

wa fish/ saltbush gribiche/ taramasalata/ bay leave
thunderstone 2024 chardonnay

lamb/ zucchini/ onion/ anchovy
snake + herring 2020 calypso cabernet franc + merlot

wood-grilled 650gm sirloin steak/ black garlic + miso butter/ jus
(share between two \$15 surcharge, single diner \$60 surcharge)
snake + herring 2022 outshined cabernet sauvignon

sides – optional

eve's leaves/ pickled zucchini/ chardonnay vinaigrette/ pepitas \$17
sweet potato/ tahini/ pomegranate/ za'atar \$18
polenta fries/ jalapeño/ parmesan \$16

to finish

hazelnut/ persimmon/ buttermilk/ olive oil
juniper 2024 cane cut Riesling

petit fromage/ lilly pilly + rosé/ caraway
chateau audinet 2020 sauternes

add our wine pairing suggestion \$53pp

card surcharge debit/credit 1.5% amex 2.3%
sunday surcharge 10%