

SAMPLE - 3-course choice menu \$115pp

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

asparagus/ peppi curd/ blueberries/ spiced almond
snake + herring 2024 wide open road pinot noir
wa kingfish/ cucumber/ burnt eggplant/ grapefruit/ yuzu kosho
snake + herring 2025 bizarre love triangle pinot gris
emu/ beetroot/ pepitas/ nettles
snake + herring 2023 at first sight grenache

main

pumpkin/ black barley/ brassicas/ sesame sambal
snake + herring 2020 calypso cabernet franc + merlot
wa fish/ shark bay pippies/ pandan butter/ kai lan
snake + herring 2023 corduroy chardonnay
veal/ mushroom/ borlotti beans/ vin jaune
thunderstone 2024 pinot noir
wood-grilled 650gm sirloin steak/ café de yarri butter/ jus
(share between two \$15 surcharge, single diner \$60 surcharge)
snake + herring 2024 innerbloom malbec

sides – optional

eve's leaves/ pickled zucchini/ pumpkin vinaigrette/ pepitas \$17
zucchini/ fennel/ chardonnay/ granola \$18
polenta fries/ jalapeño/ parmesan \$16

to finish

caramel popcorn/ burnt mandarin/ milo
juniper 2024 cane cut riesling
nullaki cheese/ quandong/ sourdough cracker
chateau audinet 2020 sauternes

add our wine pairing suggestion \$53pp

card surcharge debit/credit 1.5% amex 2.3%