

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/ miso + yuzu kosho/ furikake
snake + herring 2023 tough love chardonnay

ebi prawns/ tomato XO/ stracciatella/ blood lime
snake + herring 2022 sabotage riesling

kangaroo/ fig/ labneh/ walnut
snake + herring 2023 at first sight grenache

main

cauliflower/ vadouvan/ eggplant/ cashew/ curry leaf
snake + herring 2020 calypso cabernet franc + merlot

fish/ red pepper/ potato/ almond/ beach herbs
snake + herring 2023 corduroy chardonnay

lamb/ zucchini/ celeriac/ anchovy
snake + herring 2022 business time syrah

wood-grilled 650gm t-bone steak/ black garlic + miso butter/ jus
(share between two \$10 surcharge, single diner \$50 surcharge)
snake + herring 2022 outshined cabernet sauvignon

sides – optional

eve's leaves/ pickled zucchini/ chardonnay vinaigrette/ pepitas \$17

tomato/ nectarine/ ricotta/ granola/ basil \$18

polenta fries/ jalapeño/ parmesan \$16

to finish

matcha/ mango/ rice/ milk
juniper 2024 cane cut riesling

cambray farmhouse gold/ tomato jam/ nigella cracker
settlers ridge 15+yo heirloom port

add our wine pairing suggestion \$49pp

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