

WILDFLOWER

Wildflower occupies a Perth CBD rooftop space – an elegant, contemporary steel and glass box on COMO The Treasury hotel's fourth floor looking out over the city. Seating 80 guests in the main dining room and a further 30 in the bar and outside terrace, Wildflower serves contemporary dishes revolving around the indigenous ethos of six seasons with farmer and forager-driven menus.



Born in Western Australia, Executive Chef Jed Gerrard was trained in New Zealand and Canada before returning to his home country in 2006 for a role at Tetsuya Wakuda's eponymous Sydney restaurant. In 2007, he worked at Michelin-starred restaurants in Switzerland and France. In 2011, he was Executive Chef at Sydney's Black by Ezard. Jed is a strong advocate of sustainable and organic produce.

Based on the six seasons of the indigenous Noongar calendar, we no start or end date, the passing of each one is something that is felt. The Noongar people ebb and flow with the changes of Western Australia's environment, letting nature guide them. Plants and animals have a special purpose in the changing of each season. The creation of every dish at Wildflower celebrates the local resources. Learn more about our menu by clicking [here](#).



Wildflower Perth

08 6168 7855

Lunch - Tuesday to Friday

Dinner – Tuesday to Saturday

COMO The Treasury