

Aboriginal use of plants of the Greater Melbourne area

Common Name	Scientific name	Indigenous names	Language/ clan	Uses	
Silver Wattle	<i>Acacia dealbata</i>	Warrarak	Djadja wurrung	Wood used to make stone axe handles. Gum dissolved in water to make a mild sweet drink and also mixed with ash for use as resin.	
Black Wattle	<i>Acacia mearnsii</i>	Warrarakk Currong Garrong	Djab wurrung Lake Condah Woi Wurrung	Important source of gum. Sweet drink made from gum and flower nectar when dissolved in water. Also used as resin.	
Blackwood	<i>Acacia melanoxylon</i>	Mootchung Burn-na-look	Djab wurrung Yarra	Bark used to treat rheumatism by heating over a fire and infusing in water. Wood used to make shields, clubs and spear-throwers.	
Golden Wattle	<i>Acacia pycnantha</i>	Karrank Tunline	Gunditjmara Tjapwurong	Gum eaten or used to make a sweet drink. Bark used to treat indigestion. Fibre also used to make string for bags and baskets.	
Honey Pots	<i>Acrotriche serrulata</i>	Burgil-burgil	Coranderk	Nectar sucked from flowers.	
Black She-oak	<i>Allocasuarina littoralis</i>	Wayetuck Gneering	Woi wurrung Gunditjmara	Wood used to make boomerangs.	

Drooping She-oak	<i>Allocasuarina verticillata</i>	Wayetuck Gneering	Woi wurrung Gunditjmara	Wood used to make boomerangs and other implements. Young shoots and cones eaten.	
Small Vanilla Lily	<i>Arthropodium minus</i>			Non-starchy crisp tubers eaten raw or cooked.	
Pale Vanilla Lily	<i>Arthropodium milleflorum</i>			Edible tubers.	
Chocolate Lily	<i>Arthropodium strictum</i>			Tubers roasted before being eaten.	
Coast Banksia	<i>Banksia integrifolia</i>	Birrna	Gunai/Kurnai	Nectar was extracted from flower heads to make a sweet drink. Often mixed with wattle gum.	
Silver Banksia	<i>Banksia marginata</i>			Flowers soaked in water to extract nectar and make a sweet drink.	
Common Apple- berry	<i>Billiardiera scandens</i>	Karrawang	Coranderrk	Fuzzy oval fruits consumed after they dropped from the branches and were soft enough to eat.	

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Bulbine Lily	<i>Bulbine bulbosa</i>	Parm Puewan Pike	Gunditjmara Djab wurrung Coranderrk	Sweet corms cooked and eaten.	
Milkmaids	<i>Burchardia umbellata</i>	Popoto	Lake Condah	Roots cooked before eating.	
Green-comb Spider Orchid	<i>Caladenia dilatata</i>	Koolin	Coranderrk	Round paired tubers eaten.	
Common Sedge	<i>Carex tereticaulis</i>	Bungud	Wemba Wemba	Long stems can be split into separate fibers for basket making.	
Inland Pigface	<i>Carprobrotus modestus</i>	Katwort Keeng-a	Gippsland Bunganditj	Sweet red fruits eaten raw. Fleshy green leaves eaten raw or cooked.	
Coastal Pigface	<i>Carprobrotus rossii</i>	Katwort Puuyuupkil Gadwud Keeng-a	Gippsland Gunditjmara Gunai/Kurnai Bunganditj	Fruit broken off at base and soft pulp sucked out. Green leaves eaten raw or cooked. Poultice used to treat cuts and bites.	
Old Man/Sneeze Weed	<i>Centipedia cunninghamii</i>	Gukwonderuk	Wotjobaluk	Leaves and stems boiled down and used for the treatment of coughs, colds and skin irritations.	
Blue Stars	<i>Chamaescilla corymbosa</i>	Mudrurt	Lake Condah	Elongated tubers eaten.	

Small-leaved Clematis	<i>Clematis microphylla</i>	Tarook	Gunditjmara, Djab wurrung	Roots cooked in baskets, pounded and kneaded into a dough. Leaves crushed and inhaled to treat headaches.	
Australian Bindweed	<i>Convolvulus erubescens</i>	Tarook	Gunditjmara, Djab wurrung	Roots cooked, kneaded into dough and eaten.	
Prickly Currant Bush	<i>Coprosma quadrifida</i>	Morr	Coranderrk	Edible, sweet currant-like fruits ripen in summer.	
Spreading Flax Lily	<i>Dianella revoluta</i>	Murmbal	Gunditjmara	Leaves split down the midrib and rolled to make string. Blue berries eaten and made into a dye.	
Tasman Flax Lily	<i>Dianella tasmanica</i>	Murmbal	Gunditjmara	Edible roots and blue berries. Leaves split and twisted into ties.	
Soft Tree-fern	<i>Dicksonia antarctica</i>	CombadiK Garag Kum-ba-da Wonon tulong	Coranderrk Gunai/Kurai Woi wurrung Djab	Soft, starchy pith scooped out from the top of the stem and eaten raw or cooked.	
Ruby Salt-bush	<i>Enchylaena tomentosa</i>	Gurgudj	Wemba Wemba	Red button-shaped berries picked and eaten.	

River Red Gum	<i>Eucalyptus camaldulensis</i>	Be-al Peeal Ta'art Dharnya Moolerr Biel Bial	Woi wurrung Djab wurrung Gunditjmara Yorta Yorta Wimmera Wemba Wemba Gunditjmara	Canoes made from large sheets of bark. Bark also used to make shelters, shields and containers. Sap used to seal burns and mixed with water to treat diarrhoea.	
Yellow Gum	<i>Eucalyptus leucoxylon ssp. connata</i>	Tarrk	Djadja wurrung	Oil from leaves used to treat colds and chest complaints. Nectar was collected from the flowers.	
Messmate	<i>Eucalyptus obliqua</i>	Wangnarra Warngar	Woi wurrung Djab wurrung	Outer bark powdered and used as tinder for fire making. Inner bark used to make coarse string for bags and fishing nets.	
Red Ironbark	<i>Eucalyptus tricarpa</i>	Yerrip	Djadja wurrung	Wood used for making weapons and tools.	
Manna Gum	<i>Eucalyptus viminalis</i>	Binnap Yulong	Yarra Djab wurrung	Sugary white extrusions on leaves (manna) gathered from the ground and eaten. Wood used to make shields and water containers.	
Cherry Ballart	<i>Exocarpos cupressiformis</i>	Palatt, Ballot Pul-loitch	Lake Condah Jajowerong	Red fruits enjoyed as a springtime snack. The wood was used to make spear throwers.	
Austral Crane's Bill	<i>Geranium solanderi</i>	Terrat Kullumkulkeetch Kawurn- kallumbarrant	Woi wurrung Coranderrk Djab wurrung Gunditjmara	Tuberous roots used as treatment for diarrhoea. These were pounded before being cooked and eaten.	
Austral Mulberry	<i>Hedycarya angustifolia</i>	Djelwuck	Woi wurrung	Smooth, straight stems used to make fire by rapidly spinning in a hole in a flat wooden base such as the dry flower stalk.	

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Running Postman	<i>Kennedia prostrata</i>	Nall Kabin	Gunditjmara Coranderrk	Nectar sucked from red pea flowers. Trailing stems used as ties.	
Wooly Tea-tree	<i>Leptospermum lanigerum</i>	Balung	Gunai/Kurnai	Twigs and branches used for spears and digging sticks. Leaves used as a treatment for scabies as well as medicine for breathing difficulties.	
Native Flax	<i>Linum marginale</i>			Oily seeds are edible. Stems beaten and stripped to make string. No confirmed use by Victorian Aborigines.	
Spiny-headed Mat-rush	<i>Lomandra longifolia</i>	Karawun	Woi wurrung	Leaves woven into bags, baskets and mats.	
Common Nardoo	<i>Marsilea drumondii</i>	Dullum Dullum	Wemba Wemba	Roots ground into a dough and cooked. Spores roasted and ground up into flour which is mixed with water to make a dough. This is then baked and eaten.	
River Mint	<i>Mentha australis</i>	Poang-gurk	Djab wurrung	Plant crushed and inhaled to treat coughs and colds. Flavoring for cooked food.	
Yam Daisy	<i>Microseris lanceolata</i>	Murnong Pun'yin Muurang	Woi wurrung, Wathaurong Djab wurrung Gunditjmara	Tubers roasted or cooked in baskets and eaten. Tubers can also be eaten raw.	
Climbing Lignum	<i>Muehlenbeckia adpressa</i>	Karren	Wemba Wemba	Fruit ground into flour.	

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Prickly Geebung	<i>Persoonia</i>			The green fruits were an important Aboriginal food.	
Common Reed	<i>Phragmites australis</i>	Djarg Jaark Kaerk Taark, Taerk Tark, Tark-korn Kowat Charr-ak	Wemba Wemba Wergaia Lake Boga Djab wurrung Gunditjmara Wathaurong Gunai/Kurnai	Crisp, non-starchy root eaten. Sections of reed strung into necklaces and used as nose ornaments. Straight stems also used as spear shafts. Leaves were twisted into rope for making baskets.	
Large Tussock Grass	<i>Poa labillardieri</i>	Bobat	Woi wurrung	String for nets, bags, baskets and mats.	
Austral Bracken	<i>Pteridium esculentum</i>	Makkitch Muulaa Geewan Mukine, Mawkum	Gunditjmara Djab wurrung Gippsland Lake	Starchy roots gathered and roasted in hot ashes before being beaten into a paste with water and baked. Roots must be treated in this way.	
Native Raspberry	<i>Rubus parvifolius</i>	Eepaeep Barring-gootch	Coranderrk Djab wurrung	Red berries collected and eaten.	
Large Kangaroo Apple	<i>Solanum laciniatum</i>	Mookitch, Mayakitch	Gunditjmara	Dark orange fruit eaten only when very ripe. Poisonous at other times.	
Warrigal Spinach	<i>Tetragonia tetragonioides</i>			Leaves eaten as a raw salad although cooking is recommended before consumption.	
Kangaroo Grass	<i>Themeda triandra</i>	Wuulot Wuuloitch	Gunditjmara Djab wurrung	String from leaves and stem to make bags and fishing nets. Seeds ground into flour.	

Twining Fringe Lily	<i>Thysanotus patersonii</i>			White, watery tubers cooked before being eaten.	
Common Fringe Lily	<i>Thysanotus tuberosus</i>			Tubers cooked before eating.	
Water Ribbons	<i>Triglochin procera</i>	Ngareli Pol-an-go	Wemba Wemba Wathaurong	Tubers collected and cooked in ground ovens.	
Cumbungi	<i>Typha domingensis</i>	Poortetch	Gunditjmara	New shoots eaten raw. Roots roasted and peeled before being eaten. Remaining root fibers used to make string.	
Native violet	<i>Viola hederacea</i>			Flowers can be eaten raw. No confirmed use by Victorian Aborigines.	
Early Nancy	<i>Wurmbea dioica</i>			Small, starchy underground corm eaten.	
Austral Grass-tree	<i>Xanthorrhoea australis</i>	Bukkup Kawee Baggup	Gunditjmara Djab wurrung Woi wurrung	Nectar from flowers. Roots eaten as well as soft young leaves. Waterproof resin used to fasten axe heads and stone flakes..	

Reed spear	Chaark	Djab wurrung	Common Reed <i>[Phragmites]</i>	Propelled with a throwing stick to kill smaller animals such as ducks, geese, swans, and wallabies.	
String bag	Ballang-cowat	Woi wurrung	Spiny-headed Mat-rush <i>[Lomandra longifolia]</i>	Collecting food items such as roots and tubers or transporting personal belongings.	

Originally developed by:

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