

# Wattle

## Tokyo

### 3 Course Dinner

5500yen

#### Starters

'Wattle' salad, avocado oil, organic vegetables, poached egg, chickpeas,  
honey dressing, prosciutto, smoked aioli *or*

Tasmanian salmon gravlax, beets & cassis sauce, smoked LABNE cheese *or*

Sautéed Australian prawns, bisque & mushroom sauce, turnip *or*

Duck terrine, house-made brioche, carrot rape & mustard

#### Mains

Today's fish, sealettuce cream sauce, barley & freekeh *or*

Grilled grain-fed Queensland beef fillet, mashed potatoes,  
smoked Daikon pickles butter **+600 or**

Grilled grain-fed Queensland sirloin, tasmanian mustard, potato *or*

Roasted Victorian lamb rack, cauliflower puree, couscous **+600 or**

Today's Pasta *or*

Today's meat, mashed potatoes, smoked Daikon pickles butter **+ASK**

#### Sides

Mashed potatoes 800  
Truffle parmesan fries 800  
Green leaf salad 800

#### Desserts

Seasonal parfait 'Wattle' style, mont blanc **+500**

Semi freddo of Australian cream cheese *or*

White chocolate crème brûlée, salt caramel & soy milk ice cream *or*

Assorted ice cream & sorbet *or*

Seasonal fruit platter **+600 or**

Assorted cheese **+700**

Choice of 3

(Ossau Iraty, Feta, Brie de Meaux, Gorgonzola)

#### Coffee or Tea

Price is inclusive of Tax.  
10% service charge will be added.