

Wattle

Tokyo

3 Course Brunch

3000 yen

Starters

Seasonal mushroom soup, crab, quinoa, salt with rice malt cream *or*

'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*

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

Sautéed Australian prawns, bisque & mushroom sauce, turnip **+300 or**

Mains

Today's fish, sealettuce cream sauce, barley & freekeh **+300 or**

Grilled grain-fed Queensland beef fillet, mashed potatoes, smoked Daikon pickles butter **+800 or**

Roasted Victorian lamb rack, mashed potatoes, smoked Daikon pickles butter **+800 or**

'Wattle Tokyo' Aussie & Wagyu beef burger, cheddar cheese, bacon, BBQ sauce, hand-cut fried potatoes *or*

Roasted Takumi Daisen chicken from Tottori, clams & cauliflower sauce, couscous, bacon *or*

Today's Pasta *or*

Today's Main

Sides

Mashed potatoes 800
Truffle parmesan fries 800
Green leaf salad 800

Desserts

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

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.