

Wattle

Tokyo

3 Course Dinner

5500 yen

Starters

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

Tasmanian salmon gravlax, labneh cheese & smoked turmeric, quinoa, dill *or*

Sautéed Australian prawns, 'Tom yam kung' sauce, coriander, beets *or*

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

Mains

Today's fish, corn sauce, plum & semi-dried tomatoes paste, couscous *or*

Grilled grain-fed beef, potatoes, smoked Daikon pickles butter *or*

Roasted Victorian lamb rack, potatoes, smoked Daikon pickles butter *+600yen or*

Today's Pasta *or*

Today's Main *+ASK*

Sides

Mashed potatoes	<i>800yen</i>	
Truffle & parmesan flavor potato fries		<i>800yen</i>
Green leaf salad	<i>800yen</i>	

Desserts

Honey cheesecake *or*

Crème brûlée, salt caramel & soy milk ice cream *or*

Assorted ice cream & sorbet *or*

Seasonal fruit platter *+600yen or*

Assorted cheese *+700yen*

Coffee or Tea