

# Wattle

## Tokyo

### 3 Course Brunch

3000 yen

#### Starters

Seasonal onion & Jerusalem artichoke soup, crab, couscous, salt with rice malt cream *or*

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

Tasmanian salmon gravlax, orange dressing, avocado mayonnaise, quinoa & mozzarella *or*

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

#### Mains

Today's fish, greenpeace sauce, couscous *+300yen or*

Grilled grain-fed beef, potatoes, smoked Daikon pickles butter *+700yen or*

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

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

'KINZANJI MISO' burger, beef patty,  
'SHISO', cheddar cheese, hand-cut fried potatoes *+200yen or*

Spicy Lamb burger, cheddar cheese,  
coriander, hand-cut fried potatoes *or*

Roasted Takumi Daisen chicken from Tottori, bacon & spring cabbage, mustard sauce *or*

Today's Pasta

#### Sides

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

#### Desserts

Semi freddo of Australian cream cheese *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