

Wattle

Tokyo

3 Course Brunch

3000 yen

Starters

Taro & Bacon soup, crab, barley, salt with rice malt cream *or*

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

Tasmanian salmon gravlax, KOMATSUNA, Tasmanian seaweed salt, baba ghanoush, dill *or*

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

Mains

Today's fish, taro sauce, barley & freekeh, enoki mushroom, caper **+300yen or**

Grilled grain-fed beef, potatoes, smoked Daikon pickles butter **+600yen or**

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

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

Mushroom burger, beef patty,
mozzarella cheese, hand-cut fried potatoes **+200yen or**

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

Roasted DAISEN chicken, burdock & mushroom sauce, oregano creamcheese couscous *or*

Today's Pasta

Sides

Mashed potatoes	800yen	
Truffle & parmesan flavor potato fries		800yen
Green leaf salad	800yen	

Desserts

Pear Tart, chestnuts ice cream *or*

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

Assorted ice cream & sorbet *or*

Seasonal fruit plate **+600yen**

Coffee or Tea

Price is inclusive of Tax.