

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

Sautéed Australian prawns, THE SHARKBAY SALT, turnip cake, seaweed cream sauce **or**

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

Mains

Today's fish, taro sauce, barley & freekeh, enoki mushroom, caper **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	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 platter **+600yen**

Coffee or Tea