

# Wattle

Tokyo

## 3 Course Brunch

3000 yen

### Starters

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

Tasmanian salmon gravlax, Tasmanian seaweed salt, onion cream, quinoa lime dressing **or**

Pork terrine, carrot rape & mustard

### Mains

Roasted snapper, *Jerusalem artichoke sauce, couscous, Chrysanthemum flower pickles* **+300yen or**

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

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

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

Roasted DAISEN chicken, walnut sauce, Herb bread crumbs, Spring cabbage **or**

Roasted Victorian lamb rack, potatoes, Tasmanian mustard **+ASK or**

Today's Pasta

### Sides

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

### Desserts

Griot cherry Tart, milk ice cream Sakura flavor sauce **or**

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

*Aussie Lamington Wattle Style* **+300yen or**

Seasonal fruit plate **+600yen or**

Assorted ice cream & sorbet

### Coffee or Tea

Price is inclusive of Tax.