

# 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, Tasmanian seaweed salt, onion cream, quinoa, lime dressing **or**

Sautéed Australian prawns, THE SHARKBAY SALT, turnip cake, foie gras sauce **or**

Pork terrine, carrot rape & mustard

#### Mains

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

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

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

Today's Pasta **or**

Today's Main **+ASK**

#### 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**

Assorted ice cream & sorbet

#### Coffee or Tea