

# Wattle

## Tokyo

### 3 Course Lunch

3000 yen

#### Starters

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

Tasmanian salmon gravlax, Tasmanian seaweed salt, feta cheese, beet puree **or**

Pork terrine, carrot rape & mustard

#### Mains

Roasted snapper, Mushroom puree, “Shotturu” burnt butter  
**+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**

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

Grilled DAISEN chicken, ~Chicken parmigiana style~  
spicy tomato puree, oregano flavored herb bread crumbs, couscous **or**

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

Today's Pasta

※ You can choose it as a main dish

#### Sides

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

#### Desserts

Seasonal Lamington Wattle Style **or**

Mont Blanc tart, Poire ice cream, black currant sauce **+300yen or**

Roasted green tea Crème brûlée, salted caramel & soy milk ice cream **or**

Seasonal fruit plate **+600yen or**

Assorted ice cream & sorbet

#### Coffee or Tea