

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, feta cheese, beet puree **or**

Sautéed Australian prawns
THE SHARKBAY SALT, turnip cake, Pumpkin with Américaine sauce

Pork terrine, carrot rape & mustard

Mains

Roasted snapper, Mushroom puree, “Shotturu” burnt butter **+300yen or**

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

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

Today's Pasta

※ You can choose it as a main dish

Today's Main **+ASK**

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