

3 Course Brunch Set Menu 2800

11.00 to 14.30 (Last Order)

Starters

- Mushroom soup, crab, quinoa, sour cream *or*
'Wattle' salad, organic greens, kale, chickpeas, honey dressing, goji berry *or*
Tasmanian salmon tartar, turnip, potato, avocado mayonnaise, calamondin dressing *or*
Sautéed Australian prawns, beets, beet hummus **+200 or**
Sautéed asparagus, poached egg, grana padano cheese, black pepper, bacon *or*
Eggs Benedict, poached egg, house made English muffin, bacon, spinach, sauce Hollandaise

Mains

- Cream sauce pasta with taro and mushroom *or*
Today's fish, clam, couscous & FREEKEH, taro sauce
enoki mushroom & celery, salt with ricemalt **+300 or**
Grilled Daisen chicken, pumpkin, basmati rice salad *or*
'Wattle Tokyo' Aussie & Wagyu beef burger, aioli, BBQ sauce, fries (truffle parmesan fries **+300**) *or*
Queensland grain-fed fillet seared and poached in olive oil,
mashed potatoes, smoked Daikon pickles butter, beef sauce **+800 or**
Roasted Victorian lamb rack, sautéed jumbo nameko mushrooms, Monaka,
spicy pumpkin puree, mustard sauce **+800 or**
Fish & Chips, tartar, lemon *or*
Steak pie, mashed potatoes *or*
Today's pasta

Sides

- Roasted vegetables 1000
Tomato salad, feta cheese, spice nuts 1000
Anchovy and cream dip, seasonal organic vegetables 800
Truffle parmesan fries 800
Green leaf salad 800

Desserts

- Seasonal parfait 'Wattle' style, mont blanc, Nutella ice cream **+500 or**
Semifreddo of milk chocolate, yuko syrup, tuile, Jara honey & lime sorbet *or*
Crème brûlée, soy salted caramel ice cream *or*
Assorted ice cream and sorbet *or*
Seasonal fruit platter **+600 or**
Assorted cheese **+700**
Choice of 3
(Brillat-Savarin, Ossau Iraty, Mimolette, Feta, Brie de Meaux, Gorgonzola)