

3 Course Lunch Set Menu 3000

Mineral water free flow 800 per person

Starters

Mushroom soup, crab, quinoa, sour cream *or*

'Wattle' salad, organic greens, chickpeas, kale, honey dressing, goji berry *or*

Tasmanian salmon gravlax, turnip, potato, avocado mayonnaise, calamondin dressing *or*

Sauteed Australian prawns, beets, beet hummus **+200 or**

Duck terrine, house-made brioche, pickles & mustard

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**

Queensland grain-fed fillet seared and poached in olive oil,
mashed potatoes, smoked Daikon pickles butter, beef sauce **+600 or**

'Wattle Tokyo' Aussie & Wagyu beef burger, cheddar cheese, BBQ sauce, fries *or*

Roasted Daisen chicken, pumpkin, basmati rice salad *or*

House-made sausages, mashed potatoes, onion sauce

Sides

Tomato salad, mozzarella cheese, basil oil 1000

Anchovy and cream dip, seasonal organic vegetables 1000

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, salted catramel ice cream *or*

Assorted ice cream & sorbet *or*

Seasonal fruit platter **+600 or**

Assorted cheese **+700**

choice of 3

(Brillat-Savarin, Ossau Iraty, Mimolette, Feta, Brie de Meaux, Gorgonzola)