

Wattle

Tokyo

3 Course Brunch Set Menu 2800

11.00 to 14.30 (Last Order)

Starters

Corn soup, crab, quinoa, malted rice cream *or*
'Wattle' salad, organic greens, kale, chickpeas, honey dressing, goji berry *or*
Tasmanian salmon tartar, edamame salsa sauce, smoke fresh cheese sauce, lime dressing *or*
Sautéed Australian prawns, green beans, citrus babaghanouj,
green papaya salad, peanuts dressing **+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

Today's fish, part filo, barley & freekeh risotto, corn sauce, saltwort **+300 or**
Grilled Daisen chicken, ratatouille, couscous, black olive
sprout, spice dressing *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, mashed potatoes, Tasmanian mustard sauce
seasonal vegetables **+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, mango pudding, milk ice cream, acerola **+500 or**
Semi freddo of white chocolate, yuzu syrup, tuile, acerola & 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)

Price is inclusive of GST.