

Wattle

Tokyo

3 Course Tasting Menu 5500
Including matching wines 9000
17.30 to 22.00 (Last Order)

Starters

'Wattle' salad, organic greens, chickpeas, kale, honey dressing, goji berry *or*
Tasmanian salmon gravlax, edamame salsa sauce, smoke fresh cheese sauce, lime dressing *or*
Sauteed Australian prawns, green beans, citrus babaghanouj,
green papaya salad, peanuts dressing *or*
Duck terrine, house-made brioche, pickles & mustard

Mains

Today's fish, part filo, barley & freekeh risotto, corn sauce, saltwort *or*
Queensland grain-fed fillet seared and poached in olive oil, mashed potatoes,
smoked Daikon pickles butter, beef sauce **+600** *or*
Grilled grain-fed Queensland sirloin, marinated eggplant & cucumber, marjoram *or*
Today's pasta *or*
Roasted Victorian lamb rack, mushrooms, Tasmanian mustard, Monaka, seasonal vegetables **+600** *or*
Today's chef's dish **<ASK>**

Sides

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 & sorbet *or*
Seasonal fruit platter **+600** *or*
Assorted cheese **+700**
Choice of 3
(Brillat-Savarin, Ossau Iraty, Mimolette, Feta, Brie de Meaux, Gorgonzola)