

# Wattle

Tokyo

## A La Carte

### Oysters

Natural oyster with lemon	1 for 600   6 for 3000   12 for 5400
Natural oyster with spice cream cheese sauce, finger lime	1 for 700   6 for 3500   12 for 6300

### Appetiser

Duck terrine house-made brioche, carrot rape & mustard	1200
'Wattle' salad avocado oil, organic greens, poached egg, chickpeas, honey dressing, prosciutto, smoked aioli	1600
Tasmanian salmon gravlax beets & cassis sauce, smoked LABNE cheese	1800
Sauteed Australian prawns bisque & mushroom sauce, turnip	2000
Charcuterie plate duck terrine, mortadella, iberico chorizo, jamonserrano	2000

### Pasta

Today's Pasta	1800
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### Cheeses

Cheese plate (Please choose 3 kinds)	1800
	600
Ossau Iraty (Semi hard)	
Feta (Shevre)	
Brie de Meaux (White)	
Gorgonzola (Blue)	

### Mains

Today's fish mushroom sauce, 'NAMEKO' mushroom, couscous	3800
Grilled kangaroo lump from South Australia smoked Daikon pickles butter, mashed potatoes	3600
Roasted Victorian lamb rack 200g pumpkin sauce, mushroom & bacon, barley	4600
Grilled grain-fed Queensland sirloin 200g Tasmanian mustard, potato	4600
Queensland grain-fed fillet seared and olive oil poached 200g smoked Daikon pickles butter, mashed potatoes, beef sauce	5800

### Sides

Mashed potatoes	800
Truffle parmesan french fries	800
Green leaf salad	800

### Desserts

Semi freddo of Australian cream cheese	1000
White chocolate crème brûlée	1000
Assorted ice cream & sorbet	1000
'Wattle' style, mont blanc parfait	1500
Seasonal Fruit plate	1700