

Wattle

Tokyo

3 Course Lunch

3200 yen

Starters

'Wattle' salad, avocado oil, organic vegetables, poached egg,
chickpeas, honey dressing, prosciutto, smoked aioli **or**

Tasmanian salmon gravlax, Tasmanian seaweed salt, feta cheese, beet puree **or**

Pork terrine, carrot rape & mustard

Mains

Roasted snapper, Mushroom puree, “Shotturu” burnt butter
+300yen or

Grilled grain-fed beef, potatoes, smoked Daikon pickles butter **+600yen or**

'Wattle Tokyo' Aussie & Wagyu Beef burger, cheddar cheese,
bacon, BBQ sauce, hand-cut fried potatoes **or**

Spicy lamb burger, cheddar cheese,
coriander, hand-cut fried potatoes **or**

Mushroom cheese burger, beef patty,
sauteed mushrooms, Havarti cheese, hand-cut fried potatoes **+200yen or**

Grilled DAISEN chicken, ~Chicken parmigiana style~
spicy tomato sauce, oregano flavored herb bread crumbs, couscous **or**

Today's Pasta

※ You can choose it as a main dish

Sides

Mashed potatoes **800yen**
Truffle & parmesan flavor potato fries **800yen**
Green leaf salad **800yen**

Desserts

Seasonal Lamington Wattle Style **or**

Mont Blanc tart, Poire ice cream, black currant sauce **+300yen or**

Roasted green tea Crème brûlée, salted caramel & soy milk ice cream **or**

Seasonal fruit plate **+600yen or**

Assorted ice cream & sorbet

Coffee or Tea