

Spring MENU

Jacaranda Season Special

MAIN



THE WYATT BAR

Affogato(Pistachio Gelato) \$14

Gondola Italian gelato, house strawberry jam, espresso



Matcha Flight (Spring Ver.) \$26

5 piccolo size of matcha tasting flight: Original Kaizen Matcha, strawberry matcha, matcha coconut cloud, matcha cloud on Jasmine, purple potato matcha

Iced purple potato latte \$10

Matcha cloud on purple potato \$11

Ube Tiramisu on Matcha cloud \$16

Ube Tiramisu, ube milk, matcha cloud

Iced Strawberry Matcha Latte \$10

Rose lemonade \$10

Breakfast Mimosa \$13

Prosecco, orange

Villa Jolanda Prosecco (ITA) \$16

Yuzu Highball \$18

Iced black sesame latte \$10

SMALL BITES

Caviar Salmon Cone \$10 ea

Caviar(I), smoked salmon(A), sour cream, dill, shallot mini cone

Sweet Potato Fries \$14



Salmon Ochazuke \$35

Pan seared salmon(I), salmon roe(I), sencha dashi, furikake rice, umeboshi, arare, scorched brown rice, bonito flakes, nori, chives, wasabi

Creamy Chashu Udon \$35

Chashu, black garlic butter sauce, dashi, konbu, onsen egg, spring onion, bamboo shoots, kikurage, shredded seaweed, masago, furikake

Wagyu Beef Bowl \$36

Slow cooked wagyu (MB 8/9), onsen egg, quiona, chickpea, lentil, corn, mix salad, grilled broccolini, roasted almond, pomegranate, chimichurri, sesame, dijon dressing

SWEET

Ube Pancake \$29

Ube & sweet potato paste, ube sauce, sweet crumbs, vanilla ice cream, berries

Purple French Toast \$29

Ube mascarpone, ube sauce, sweet crumbs, caramelized banana, berries

Ube Basque Cheese Cake \$17

House baked ube basque cheese cake, sour cream

Ube Crème Caramel \$17

(Limited)

House baked ube flan, whipped cream

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