



Summer MENU



Holiday Season Special

Wyatt Bar



Affogato(Pistachio Gelato) \$13

Gondola Italian gelato, house strawberry jam, espresso



Matcha Flight (Summer Ver.) \$23

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



Christmas Cloud\$13

House strawberry foam on Kaizen Matcha, whipped cream

Matcha on Jasmine \$11

Strawberry Cloud on Coconut \$10

Iced Strawberry Matcha Latte\$10

Rose Lemonade \$10

Breakfast Mimosa \$13

Prosecco, orange

Iced Purple Potato Latte \$10

Villa Jolanda Prosecco (ITA) \$16

Aperol Sprits \$17

Small Bite



Sweet potato fries \$13

Waffle fries \$14

Served with parmesan cheese and tomato sauce



★ **Salmon Ochazuke \$36**

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

★ **Creamy Chashu Udon \$33**

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

Lamb Salad \$29

Grilled lamb, tzatziki, mixed lentils and chickpeas, mixed salad, hummus, pomegranate seeds, pita bread
extra pita bread+4

Sweet



Cherry French Toast \$29

Housemade cherry compote, matcha mascarpone cheese, cherry maple syrup, vanilla ice cream, seasonal fruits



Pistachio Matcha Basque Cheese cake \$17

House baked pistachio matcha basque cheese cake, strawberry jam, pistachio

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