

Spring MENU

Jacaranda Season Special

MAIN



THE WYATT BAR

Affogato(Pistachio Gelato) \$13

Gondola Italian gelato, house strawberry jam, espresso



Matcha Flight (Spring Ver.)\$23

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

Iced Strawberry Matcha Latte\$10

Matcha cloud on purple potato\$10

Coconut Ube Cloud \$10

Rose lemonade \$10

Breakfast Mimosa \$13

Prosecco, orange

Villa Jolanda Prosecco (ITA) \$16

SMALL BITES

★ **Caviar Salmon cone \$9 ea**

Caviar, smoked salmon, sour cream, dill, shallot mini cone

Sweet potato fries \$11



★ **Salmon Ochazuke \$33**

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

★ **Black Rice Bagel (limited daily) \$20**

Blueberry bagel, black rice, cream cheese, blueberry compote mashed taro and purple potato

SWEET

★ **Ube pancake \$28**

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

★ **Purple French Toast \$28**

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

★ **Ube Basque Cheese cake \$15**

House baked ube basque cheese cake, honey comb candy

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