TRIVET

Front Row Experience

A degustation dinner of Chef Wallace's favourite dishes

Te Matuku oysters, cava rose, watermelon, pink peppercorn

Mussel ceviche, coconut milk, tomato, spring onion, lemon

New Zealand octopus carpaccio, pineapple, coriander, JW garden chives

Rare beef tartare, nuoc man, JW garden herbs, peanuts, rice paper

Market fish, pomme gratin, blue cheese, broccoli buerre

Lamb belly, gochujang, cauliflower tabouli, JW garden parsley, Autumn carrot

Pork belly nem, cos, nuoc man, peanut, mint

Popcorn semifreddo, salted caramel, cherry

160 per person

Many of the herbs featured across our menus come from our own JW roof top garden.

Please let us know if you have any allergies or special dietary requirements.
Please note there is a 15% surcharge on public holidays.