



TRIVET


Raw

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| Te Matuku oysters, cava rose, watermelon, pink peppercorn (<i>gf,df</i>) | 8ea |
| Te Matuku oysters, Thai green curry, leeks (<i>gf,df</i>) | 8ea |
| Mussel ceviche, coconut milk, tomato, spring onion, lemon (<i>gf,df</i>) | 25 |
| Aoraki dry aged salmon tartare, orange, croutons, spring onion, crème fraiche | 27 |
|  New Zealand octopus carpaccio, pineapple, JW garden coriander, chives (<i>gf,df</i>) | 26 |

Smalls

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| House-made flatbread, coconut butter | 17 |
| Green-lipped mussels, chorizo piquante, coriander, pastis, saffron (<i>gf</i>) | 25 |
| Spanakopita canoli, cucumber, cinnamon, JW garden mint, Southerly honey (<i>v</i>) | 26 |
|  Rare beef tartare, nuoc mam, JW garden herbs, peanuts, rice paper (<i>gf,df</i>) | 28 |
| Pigs' ears, Char-siu bbq, free range eggs, spring onion, sesame seeds (<i>df</i>) | 28 |
| House-made smoked kumara hummus, nduja, pickled fennel, house-made flatbread (<i>gf,df</i>) | 30 |
| Chatham Island paua palusami vol-au-vent, chives (<i>Iconic 100 Auckland Eats</i>) | 34 |
| Charcuterie platter, pickles, walnut mustard, whipped butter, Wild Wheat baguette | 34 |

Large

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| Trivet Wagyu burger, brioche bun, blue cheese, bacon, egg yolk gel, shoestring fries | 35 |
| Beetroot mille feuille, goats cheese, walnut, sorrell (<i>v</i>) | 40 |
| Free range kaarage chicken, suede, radish, JW garden herbs, tare (<i>df</i>) | 40 |
|  Pork belly nem, cos, nuoc mam, peanut, JW garden mint (<i>gf,df</i>) | 42 |
| Lamb belly, gochujang, cauliflower tabouli, JW garden parsley, Autumn carrot (<i>df</i>) | 43 |
| House-made tagliatelle, shellfish, garlic, chilli, coriander, citrus | 45 |
| Market fish, pomme gratin, blue cheese, broccoli beurre | 45 |
| First Light Wagyu bavette, caccio e pepe caramel, egg yolk, pecorino crumb | 48 |
| BBQ Ulu i'a, garlic, chilli, coriander, coconut sugar (<i>gf,df</i>) | MP |

Sides

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| Shoestring fries, curry mayo | 13.5 |
| Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette (<i>gf, v</i>) | 17 |
| Brussels sprout, carrot ranch, XO sauce (<i>gf, df, v</i>) | 18 |
| Broccoli stalks, persillade miso, onion crumb (<i>gf, df, v</i>) | 18 |

*Our seafood is sourced from North Harbour Fish Market. These legendary fishmongers Mike Thomson and Dale Lambie are at the helm combining 60 years of experience with a primary focus on supporting local fisherman contributing significantly and sustainably to their communities.

** All meat is sourced from our friends the Erikson brothers at Neat Meat. First Light as dawn breaks first on the rich, deeply mineralized soils of New Zealand before rolling west across the globe. This beef comes New Zealand's premium farmers with the best grazing pastures.


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

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Vegan Menu

Capsicum oka, taro, chilli, coconut, mango 23

Cauliflower steak, coconut chutney, mustard seeds, almonds 33

Tofu steak, gochujang, cauliflower tabouli, JW garden herbs, carrots 34 

Triple cooked kumara, buttered curry, pickling onion, coriander 34

House-made hummus, kohlrabi, radish, parsley, coconut ranch 19



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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.

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Sweet

Thabani's tiramisu, hazelnut, summer strawberries 18

Popcorn semifreddo, salted caramel, cherry 18

Dulce de leche mousse, banana, milk crumb 18

New Zealand cheese selection, fig jam, nuts,
fruit, Wild Wheat baguette 30

Trio of house-made sorbet 14

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