TRIVET

Raw

Te Matuku oysters, cava rose, watermelon, pink peppercorn	8.5 ea
Te Matuku oysters, paella sauce, spring onions	8 ea
Trevally oka, coconut, chilli, taro, mango	25
Kingfish tataki, nectarine gazpacho, lime, coconut, dill	27
Aoraki dry aged salmon sashimi, rhubarb, ginger, wasabi	27
New Zealand octopus carpaccio, pineapple, JW garden coriander, chives	26
Seafood raw bar platter (all of the above, perfect for 2-4 guests)	110

Smalls

House-made flatbread, coconut butter	17
House-made hummus, nduja, hazelnut	19
Green-lipped mussels, chorizo piquante, coriander, pastis, saffron	25
Spanakopita canoli, cucumber, cinnamon, JW garden mint, Southerly honey	26
Rare beef tartare, nuoc mun, JW garden herbs, peanuts, rice paper	28
Pigs' ears, Char-siu bbq, free range eggs, spring onion, sesame seeds	28
Charcuterie platter, pickles, walnut mustard, whipped butter, Wild Wheat baguette	34

Large

Spiced cauliflower steak, coconut chutney, mustard seed, almond	40
Free range grilled chicken thigh, jerk spice, kohlrabi, radish, parsley, coconut ranch	40
Blackened pork loin, bagna cauda, heirloom tomato, JW garden chervil	42
Lamb belly, gochujang, cauliflower tabouli, rhubarb	43
House-made tagliatelle, shellfish, garlic, chilli, coriander, citrus	45
Market fish, asparagus salsa, green-lipped mussel nage	46
First Light Wagyu bavette, caccio e pepe caramel, egg yolk, pecorino crumb	48

Side

Makikihi thick cut fries, curry mayo	13.5
Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette	17
Heirloom tomato, stone fruit, garlic, JW garden basil	17
Kohlrabi, cucumber, radish, black vinegar, XO sauce, JW garden herbs	18

* All our seafood is sourced from North Harbour Fish Market. These legendry fishmongers Mike Thomson and Dale Lambie are at the helm combining over 60 years of experience with a primary focus on supporting local fisherman who operate day boats, contributing significantly and sustainably to their communities.

** All meat is sourced from our friends the Erikson brothers at Neat Meat. First Light because dawn breaks first on the rich, deeply mineralized soils of New Zealand before rolling west across the rest of the globe. This beef comes from some of New Zealand's premium farmers with the best grazing pastures. On this land they put Wagyu cattle, the Japanese breed best known as 'Kobe Beef' which produces extraordinarily marbled, succulent meat with unparalleled flavours.
Our 100% New Zealand free range pork is raised at Highgrounds Station in South Canterbury.

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.

TRIVET

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

Heirloom tomato, stone fruit, confit garlic, JW garden basil 17

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

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TRIVET

Sweet

Thabani's tiramisu, hazelnut, summer strawberries 18

Popcorn semifreddo, salted caramel, cherry 18

Snow ball, Graham crackers, coconut, dulce de leche 18

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

Trio of house-made sorbet 14

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