

TRIVET

Two Course Shared Chef Tasting Menu

Main Course

Market fish, asparagus salsa, green-lipped mussel nage

Lamb belly, gochujang, cauliflower tabouli, rhubarb

Pigs' ears, Char-siu bbq, free range eggs, spring onion, sesame seeds

Heirloom tomato, stone fruit, garlic, JW garden basil



Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette

Dessert

Snowball, Graham crackers, coconut, dulce de leche

70 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.

TRIVET

Three Course Shared Chef Tasting Menu

First Course

House-made flatbread, coconut butter

Green-lipped mussels, chorizo piquante, coriander, pastis, saffron

Spanakopita canoli, cucumber, cinnamon, JW garden mint, Southerly honey 

Pigs' ears, Char-siu bbq, free range eggs, spring onion, sesame seeds

Second Course

Market fish, asparagus salsa, green-lipped mussel nage

Lamb belly, gochujang, cauliflower tabouli, JW garden parsley, rhubarb 

Rocket, pear, parmesan, walnut, Cabernet Sauvignon

Heirloom tomato, stone fruit, garlic, JW garden basil 

Dessert

Snowball, Graham crackers, coconut, dulce de leche



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90 per person

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TRIVET

Four Course Shared Chef Tasting Menu

First Course

Te Matuku oysters, cava rose, watermelon, pink peppercorn

Trevally oka, coconut, chilli, taro, mango

Aoraki dry aged salmon sashimi, rhubarb, ginger, wasabi

Second Course

House-made flatbread, coconut butter

Green-lipped mussels, chorizo piquante, coriander, pastis, saffron

Spanakopita canoli, cucumber, cinnamon, JW garden mint, Southerly honey



Third Course

Market fish, asparagus salsa, green-lipped mussel nage

Lamb belly, gochujang, cauliflower tabouli, rhubarb

Heirloom tomato, stone fruit, garlic, JW garden basil



Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette

Dessert

Snowball, Graham crackers, coconut, dulce de leche



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JW roof top garden.

105 per person

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