

# 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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105 per person

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