TRIVET

Two Course Shared Chef Tasting Menu

Main Course

Market fish, coconut cremeaux, JW herb gremolata

Speckle Park scotch fillet, leek, pomme paille, caccio jus

Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette

Heirloom tomato, tamarillo dressing, goats cheese, JW herbs

Dessert

House choux, pistachio chiboust, strawberry

75 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

Second Course

Market fish, coconut cremeaux, JW herb gremolata

Speckle Park scotch fillet, leek, pomme paille, caccio jus

Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette

Heirloom tomato, tamarillo dressing, goats cheese, JW herbs

Dessert

House choux, pistachio chiboust, strawberry

88 per person

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

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TRIVET

Four Course Shared Chef Tasting Menu

Raw

Te Matuku oysters, Bloody Mary, celery, tobasco

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

Tukukaka Trevally, ginger vin, kaffir lime leaf, crème fraiche

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, coconut cremeaux, JW herb gremolata

Speckle Park scotch fillet, leek, pomme paille, caccio jus

Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette

Heirloom tomato, tamarillo dressing, goats cheese, JW herbs

Dessert

House choux, pistachio chiboust, strawberry

115 per person

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

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Please note there is a 15% surcharge on public holidays.