



TRIVET


Raw

Te Matuku oysters, cava rose, watermelon, pink peppercorn	8.5 ea
Te Matuku oysters, Thai green curry, leeks	8 ea
Mussel ceviche, coconut milk, tomato, spring onion, lemon	25
Aoraki dry aged salmon tartare, orange, croutons, spring onion, crème fraiche	27
New Zealand octopus carpaccio, pineapple, JW garden coriander, chives	26 

Smalls

House-made flatbread, coconut butter	17
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
House-made smoked kumara hummus, nduja, pickled fennel, house-made flatbread	30
Charcuterie platter, pickles, walnut mustard, whipped butter, Wild Wheat baguette	34

Large

Trivet Wagyu burger, brioche bun, blue cheese, bacon, egg yolk gel, Makikihi fries	35
Beetroot mille feuille, goats cheese, walnut, sorrell	40
Free range kaarage chicken, suede, radish, JW garden herbs, tare	40
Pork belly nem, cos, nuoc man, peanut, JW garden mint	42 
Lamb belly, gochujang, cauliflower tabouli, JW garden parsley, Autumn carrot	43
House-made tagliatelle, shellfish, garlic, chilli, coriander, citrus	45
Market fish, pomme gratin, blue cheese, broccoli beurre	45
BBQ Ulu i'a, garlic, chilli, coriander, coconut sugar	MP
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
Brussels sprout, carrot ranch, XO sauce	18
Broccoli stalks, persiallade miso, onion crumb	18

* All our seafood is sourced from North Harbour Fish Market. These legendary 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. 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.