

# TRIVET

## *Corporate Catch Up*

A shared style menu featuring Chef Wallace's favourite dishes

House-made flatbread, coconut butter

Aoraki dry aged salmon tartare, orange, croutons, spring onion, crème fraiche

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

Main course picked daily by Chef

Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette

44 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.