

# TRIVET

## *Two Course Shared Chef Tasting Menu*

### *Main Course*

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

Market fish, pomme gratin, blue cheese, broccoli beurre

Lamb belly, gochujang, cauliflower tabouli, JW garden parsley, Autumn carrot 

Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette

Brussels sprout, carrot ranch, XO sauce

### *Dessert*

Thabani's tiramisu, hazelnut, strawberries

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

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

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

### *Second Course*

Market fish, pomme gratin, blue cheese, broccoli beurre

Lamb belly, gochujang, cauliflower tabouli, JW garden parsley, Autumn carrot 

Rocket, pear, parmesan, walnut, Cabernet Sauvignon

Brussels sprout, carrot ranch, XO sauce

### *Dessert*

Thabani's tiramisu, hazelnut, strawberries



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JW roof top garden.

90 per person

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# TRIVET

## *Four Course Shared Chef Tasting Menu*

### *First Course*

Te Matuku oysters, cava rose, watermelon, pink peppercorn

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

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

Pig's ears, Char-siu BBQ, free range eggs, spring onion, sesame seeds

### *Third Course*

Market fish, pomme gratin, blue cheese, broccoli buerre

Lamb belly, gochujang, cauliflower tabouli, JW garden parsley, Autumn carrot 

Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette

Brussels sprout, carrot ranch, XO sauce

### *Dessert*

Thabani's tiramisu, hazelnut, strawberries



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105 per person

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