

TRIVET

Supper Club Chef Tasting Menu

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

Main course picked daily by Chef

Broccoli stalk, persillade miso, onion crumb

45 per person

Available 5pm till 7pm daily

Beverage Selection

\$15 Cocktails

Negroni, Margarita, French 75

\$15 Wine selection

\$12 Standard spirits

\$10 Tap beers

Please let us know if you have any allergies or special dietary requirements.
Please note there is a 15% surcharge on public holidays.