

TRIVET

Spring Brunch

Raw

Te Matuku oysters, cava rose, watermelon, pink peppercorn (<i>gf, df</i>)	8ea
Te Matuku oysters, Thai green curry, leeks (<i>gf, df</i>)	8ea
New Zealand octopus carpaccio, pineapple, JW garden coriander, chives (<i>gf, df</i>)	26

Smalls

House-made flatbread, coconut butter	17
Green-lipped mussels, chorizo piquante, coriander, pastis, saffron (<i>gf</i>)	25
Spanakopita canoli, cucumber, cinnamon, JW garden mint, Southerly honey (<i>v</i>)	26
Pigs' ears, Char-siu bbq, free range eggs, spring onion, sesame seeds (<i>df</i>)	28
Chatham Island paua palusami vol-au-vent, chives (<i>Iconic 100 Auckland Eats</i>)	34

Large

Trivet flatbread, pulled lamb shank, poached free-range eggs, pickles, smoked hollandaise	35
Kumara sourdough, smoked mussels, free-range scrambled eggs, XO sauce	30
Garden bowl, salmon, goats cheese, cucumber, avocado, cauliflower, broccoli, lemon	30
Japanese fluffy pancakes, caramelised banana, hazelnut, chocolate, vanilla ice cream	30
Bavette & frites, smoked hollandaise	40
Seafood platter, oysters, sashimi, oka, fish gougons, grilled prawns, salt & pepper squid, shoestring fries, condiments	150

Sides

Shoestring fries, curry mayo	13.5
Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette (<i>gf, v</i>)	

Free-Flowing Sips

Standard (90 minutes)

75 p/p

Mimosa | Bellini | Aperol Spritz
 NV Contarini Prosecco
 2026 Swiftsure by Man O' War Sauvignon Blanc, Marlborough, NZ
 2025 Two Rivers Rose, Marlborough, NZ
 2024 Te Kano 'Kin' Pinot Noir, Central Otago, NZ
 Tap Beers | Soft Drinks

Premium (90 minutes)

120 p/p

Sina | Black gin, cointreau, lychee syrup, coconut water, lime, elderflower tonic
 Rawene | Hibiscus & honey vodka, orange liqueur, JW signature tea syrup, lemon, manuka honey
 NV Moët & Chandon Brut Impérial
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*Trivet complies with the Sale and Supply of Alcohol Act 2012 and therefore enforce the responsible consumption of alcohol by all our guests. Guests will not be served more than one beverage at a time as part of the free-flowing package. We offer non-alcoholic beverages and food at all times and will remove any intoxicated persons from the premises.

R18 Drink Responsibly.

Please let us know if you have any allergies or special dietary requirements.