

# TRIVET

## *Christmas Menu*

\$169 per person

### *First Course*

Te matuku oysters, watermelon mignonette, sesame seeds, nasturtium oil

Mills Bay mussel gratin, coconut, tomato, curry

NZ octopus carpaccio, merguez, fennel tatziki, chilli

### *Second Course*

Heirloom tomato, stone fruit, basil, crouton

Trevally oka, coconut, chilli, taro, mango

House-made flatbread, coconut butter

### *Third Course*

Charred grilled scotch fillet, algerian sauce, kumara

Oven roasted whole fish, sauce grenobloise, almonds

Garden green salad

Shoestring fries, curry mayo

### *Dessert*

Coconut cheesecake trifle, summer berries, speculoos

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