

TRIVET

Raw

Te Matuku oysters, melon, apple granita	\$7 ea
Te Matuku oysters, leche de tigre, lemongrass	\$7 ea
Kaipara trevally sashimi, soy and truffle, herb, chilli	\$18
New Zealand octopus carpaccio, pineapple, coriander	\$26
Seafood raw bar platter	\$85
Charcuterie platter, pickles, walnut mustard, whipped butter, house-made baguette	\$25

Smalls

House-made flatbread with coconut butter	\$15
Rare beef tartare, lavosh, chimichurri, egg yolk, smoked crème fraîche	\$28
Stracciatella, stone fruit, walnut, persillade	\$26
Tora Bay pāua, palusami, vol-au-vent, chives	\$28
Muhammara, hummus, Lot 8 extra virgin olive oil	\$16
Kaipara Trevally oka, coconut, chilli, taro, mango	\$28
Green lipped mussels, chorizo piquante, coriander, pastis, saffron	\$25

Large

House-made tagliatelle, shellfish, garlic, chilli, coriander, citrus	\$42
Bavette, beetroot, sauce algérienne, smoked marrow, watercress	\$42
Pork belly nem, wood ear, peanuts, cos, herbs	\$40
Goats cheese tortellini, bagna càuda, heirloom, courgette, basil	\$36
Free range grilled chicken breast, buttered curry, scallions, mustard seeds, potato	\$38
Lamb belly, gochujang, cauliflower, rhubarb	\$38
Market fish, coconut chutney, mustard seeds, curry leaves	\$40
Northland snapper fish finger, spring peas, mint, garlic chive, pickle	\$39

Side

House-made baguette with coconut butter	\$12
Shoestring fries, curry mayo	\$13.5
Charred greens, salsa verde	\$16
Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette	\$17
Hand-cut Asian slaw, orange	\$16
Heirloom tomato, Summer cherries, basil	\$18

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

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Vegan Menu

Capsicum oka, taro, chilli, coconut, mango
\$23

Oyster mushrooms, portobello mushroom, confit garlic, parsley, cassava
\$27

Eggplant, miso glaze, sambal, spring onions, puffed rice, sesame seeds
\$33

Tofu nem, vermicelli, satay, cos lettuce, herbs
\$34

Tofu steak, Asian slaw, granny smith apples, herbs, yuzu
\$34

Triple cooked Kumara, buttered curry, pickling onion, coriander
\$34

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Sweet

Coconut and white chocolate mousse,
cannoli, coconut, macadamia

\$16

Lemon posset, milk sorbet, pear, honeycomb

\$17

Liquorice parfait, speculoos, mango, passionfruit

\$17

Trio of house-made sorbet

\$14

New Zealand cheese selection, fig jam, nuts, fruit, house-made baguette

\$30

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