

TRIVET

Trivet Taster
4 Course
\$95 per person

Welcome drink

NV Quartz Reef Methode Traditionnelle 'Zero Dosage', Central Otago,
NZ

Raw

Te Matuku oysters, leche de tigre, lemongrass
Trevally sashimi, soy and truffle, herb, chilli
Trevally oka, coconut, chilli, taro, mango

Small

Mills Bay green-lipped mussels, chorizo piquante,
coriander, pastis, saffron
Stracciatella, stone fruit, walnut, persillade
House-made flatbread with coconut butter

Large

Pork belly nem, wood ear, peanuts, cos, herbs
Market fish, coconut chutney, mustard seeds, curry
Rocket, pear, parmesan, walnut, Cabernet Sauvignon vinaigrette
Heirloom tomatoes, summer cherries, basil

Sweet

Lemon posset, milk sorbet, pear, honeycomb

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