

TRIVET

- MENU SAMPLES

Front Row Experience

A degustation dinner of Chef's best dishes

Market oysters, melon, apple granita

Kaipara trevally sashimi, soy and truffle, herb, chilli

New Zealand octopus carpaccio, pineapple, coriander

Rare beef tartare, lavosh, chimichurri, egg yolk,

Northland snapper fish finger, spring peas, mint, garlic chive

Lamb belly, gochujang, cauliflower, rhubarb

Pork belly nem, wood ear, peanuts, cos, herbs

Cannoli

Lemon posset

\$120 per person

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