

TRIVET

New Years Eve Late Session Menu

\$169 per person

A glass of NV Ruinart R, Pinot Noir, Chardonnay, Pinot Meunier,
Champagne, FR on arrival

Entree

Te matuku oysters, watermelon mignonette, nasturtium oil, sesame
Trevally oka, coconut, chilli, taro, mango
Muhamara, hummus, green olives, lot 8 extra virgin olive oil
Flatbread, coconut butter

Main

Beef cheek croustade, mascarpone, truffle, carrot, fennel
House made tagliatelle, shellfish, garlic, chilli, coriander,
chatham island kina, parmesan
Heirloom tomato, stone fruit, basil
Triple cooked beaufort kumara, tomato and coconut,
spiced cashew, pickling onions

Dessert

70% dark chocolate chocolate mousse, meringue, Summer berries

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