

# TRIVET

## *Raw*

Te Matuku oysters, watermelon, nasturtium oil	\$6.5 ea / \$36 ½
Te Matuku oysters, smoked butter, pancetta, shiitake	\$7 ea / \$40 ½
Trevally sashimi, soy and truffle, herb, chilli	\$18
New Zealand octopus carpaccio, nduja, fennel tzatziki, dill	\$24
Seafood raw bar platter	\$85
Charcuterie platter, pickles, walnut mustard, whipped butter	\$23

## *Smalls*

House-made flatbread with coconut butter	\$12
Oyster mushrooms, portobello, garlic, truffle, parsley	\$23
Rare beef tartare, black garlic, hazelnut, cassava, egg yolk, chives	\$24
Fromage blanc, rockmelon, basil vinegar, croutons	\$19
Chatham Island paua, palusami, vol-au-vent, chives	\$25
Muhamara, hummus, chilli, lot 8 extra virgin olive oil	\$17
Trevally oka, coconut, chilli, taro, mango	\$23
Mills Bay green lipped mussels, chorizo piquante, coriander, pastis, saffron	\$22

## *Large*

Grilled bavette steak, fondant potato fries, egg yolk, jus, pecorino	\$42
House made tagliatelle, shellfish, garlic, chilli, coriander, citrus	\$38
Beef cheek croustis, mascarpone, truffle, carrot, fennel	\$37
Pork belly nem, wood ear mushrooms, vermicelli, cos, herbs	\$38
Triple cooked beauregard kumara, tomato and coconut, spiced cashew, pickling onions	\$34
Free-range grilled chicken breast, buttered curry, scallions, mustard seeds, potato	\$38
Lamb loin, eggplant, herbs, tahini	\$40
Whole market fish, char siu, celeriac, apple, watercress	\$40

## *Side*

Shoestring fries, curry mayo	\$12.5
Kumara sourdough with coconut butter	\$12
Steamed greens, charred capsicum coulis, croutons, almonds	\$14
Garden salad with Cabernet Sauvignon vinaigrette	\$14
Hand cut Asian slaw, orange	\$14