

TRIVET

Corporate Catch Up

A shared style menu featuring Chef Wallace's favourite dishes

House-made flatbread, coconut butter

Trevally oka, coconut, chilli, taro, mango

Rare beef tartare, nuoc mun, JW garden herbs, peanuts, rice paper

Main course picked daily by Chef

Heirloom tomato, stone fruit, garlic, JW garden basil

44 per person



Many of the herbs featured across our menus come from our own JW roof top garden.

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