

TRIVET

Front Row Experience

A degustation dinner of Chef Wallace's favourite dishes

Te Matuku oysters, cava rose, watermelon, pink peppercorn

Kingfish tataki, nectarine gazpacho, lime, coconut, dill

New Zealand octopus carpaccio, pineapple, coriander, JW garden chives 

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

Market fish, asparagus salsa, green-lipped mussel nage

Lamb belly, gochujang, cauliflower tabouli, rhubarb

Blackened pork loin, bagna cauda, heirloom tomato, JW garden chervil

Popcorn semifreddo, salted caramel, cherry

120 per person

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