



To Start

Sourdough bread, JSH butter, EVO	10
Raw sashimi of daily market fish, JSH condiments	23
Fresh seasonal oysters, lemon, pickled shallot	POA

Entrées

Crispy calamari, green harissa, hung yoghurt, za'atar, lemon	20
Chicken liver pate, baby beetroot, tamarillo ketchup, toasted whole grain bread	21
Grass fed beef steak tartare, raw yolk, hot sauce, mustard, toast	22
Grilled Australian prawns, chorizo, green olive relish, lemon	30
West coast whitebait fritter, lemon butter sauce, lemon and chives	25/45
Alaskan king crab, XO butter, lime, green onion, rice cracker	49

Mains

Gnocchi, whipped feta, buttered greens, parmesan shavings	20/34
Free Range Chicken Breast, braised bean cassoulet, pancetta, kale, sherry onions	36
Market fish, brown butter, toasted almond, lemon	34
Big Glory Bay salmon, creamed spinach, crispy sprout leaves, bacon	37

Salads

JSH Caesar salad, slow cooked egg, anchovy, classic dressing	16
Roof top greens, radish, Kalamata olives, feta crispy shallots	12
Purple cabbage slaw, toasted walnuts, balsamic vinaigrette	12

Steaks

Signature prime rib

Ocean Beef, Rakaia Gorge, South Island NZ, 18 months pasture fed then grain finished slow roasted and by pre-order only (24 hours' notice)

King Cut	450g	72
Queen Cut	300g	56

Wagyu

Firstlight Wagyu, Gisborne, Hawke's Bay, NZ, grass fed only.

Scotch	MBS 5	300g	69
Rump Cap	MBS 5	350g	52
Bavette	MBS 4	250g	44

Zen-Noh, Miyazaki, Japan, grain-fed only.

Sirloin (A5)	MBS 12	250g	160
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Diamantina Wagyu, Queensland, AUS.

Sirloin	MBS 9	250g	80
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Darling Downs, Queensland, AUS, grain fed.

Hanging tender	MBS 6	200g	49
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Angus

Taupo beef, Waikato Region, NZ, grass-fed only.

Petit eye fillet	180g	40
T-Bone	800g	96

Wakanui, Ashburton, NZ, 18 months grass-fed then grain finished.

Sirloin on the bone	350g	49
Rump	450g	44
Scotch	300g	48

Sharing Cuts

Beef rib eye on the bone, Bindaree, AUS	18 per 100g
Chef's Board selection of chef's three favourite cuts	POA

Other Cuts

Fiordland wild venison loin	250g	45
Hawkes bay lamb rack	250g/500g	45/80

Top Your Steak

Eggs 6 NZ Blue Cheese Wedge 10 Prawns 25

Sauce selection

All steaks come with red wine jus and one sauce

Béarnaise	Green peppercorn
Mushroom sauce	Truffle horseradish chipotle béarnaise
Café de Paris butter	Jalapeno hollandaise
Spinach and NZ Blue Cheese	Horseradish sauce

Additional sauces \$3 each, complimentary mustards available

Sides

All sides \$10 each or 3 for \$27

Steak Cut fries, aioli	Truffle mac 'n' cheese
Roasted mushrooms	Whipped potato
Onion rings	Brussel Sprouts, bacon
Baked candied kumara, pecans	JSH creamed spinach
Roasted beetroot, goat's cheese, rocket	