



\$85 pp (minimum 16 people / 24hr notice required)

Entrees
For the table served family style

JSH steak tartare, raw yolk, game chips

Caesar salad, classic garnish

Crispy calamari, gochujang glaze, kimchi, gochujang aioli

Mains

Pan-fried Market Fish, lemon, brown butter

Orzo risotto, semi dried heirloom tomatoes, kalamata olive, parmigiana Reggiano

Free range chicken breast, green harissa, silver beet, salted lemon, hung yoghurt

Taupo Petit Eye Fillet, red wine jus

On the side

Steak fries, seasonal green vegetables, creamed spinach, roof top greens salad

Dessert

Passionfruit panna cotta, caramelised cocopops

Bombe Alaska, vanilla & raspberry, berry nage



\$110 pp (minimum 16 people / 24hr notice required)

Entrees

For the table served family style

Fresh seasonal oysters, lemon, shallot vinaigrette

JSH steak tartare, raw yolk, game chips

Caesar salad, classic garnish

Crispy calamari, gochujang glaze, kimchi, gochujang aioli

Cured Meats, proper pickles, bread

Mains

Pan-fried Market Fish, Lemon, brown butter

Orzo risotto, semi dried heirloom tomatoes, kalamata olive, parmigiana Reggiano

Free range chicken breast, green harissa, silver beet, salted lemon, hung yoghurt

Taupo Petit Eye Fillet, red wine jus

Wakanui Scotch, red wine jus

On the side

Steak fries, seasonal green vegetables, creamed spinach, roof top greens salad, onion rings

Dessert

Cold scoop selection, vanilla ice cream, chocolate ice cream, berry sorbet

Bombe Alaska, vanilla & raspberry, berry nage

Passionfruit panna cotta, caramelised cocopops



\$135 pp (minimum 16 people / 24hr notice required)

Chef's amuse bouche
Bread w brown butter, EVO and balsamic

Entrees
For the table served family style

Fresh seasonal oysters, lemon, shallot vinaigrette
JSH steak tartare, raw yolk, game chips
Caesar salad, classic garnish
Crispy calamari, gochujang glaze, kimchi, gochujang aioli
Cured Meats, proper pickles, bread

Mains

Pan-fried Market Fish, Lemon, brown butter
Orzo risotto, semi dried heirloom tomatoes, kalamata olive, parmigiana Reggiano
Free range chicken breast, green harissa, silver beet, salted lemon, hung yoghurt
Te Mana Lamb Rack, red wine jus
Taupo petit eye fillet, red wine jus
Wakanui Scotch, red wine jus

On the side

Steak fries, seasonal green vegetables, creamed spinach, roof top greens salad, onion rings

Dessert

Passionfruit panna cotta, caramelised cocopops
Bombe Alaska, vanilla & raspberry, berry nage
Chocolate entremet, chocolate crumb, vanilla ice cream



\$175 pp (minimum 16 people / 24hr notice required)

Chef's amuse bouche
Bread w butter, EVO and balsamic

Entrees
For the table served family style

Fresh seasonal oysters, lemon, shallot vinaigrette

JSH steak tartare, raw yolk, game chips

Caesar salad, classic garnish

Crispy calamari, gochujang glaze, kimchi, gochujang aioli

Cured Meats, proper pickles, bread

Alaskan king crab, creole butter, roasted garlic, old bay spice, soft white bread

Mains

Pan-fried Market Fish, lemon, brown butter

Te Mana Lamb Rack, red wine jus

Orzo risotto, semi dried heirloom tomatoes, kalamata olive, parmigiana Reggiano

Free range chicken breast, green harissa, silver beet, salted lemon, hung yoghurt

Taupo Petit Eye Fillet, red wine jus

Wagyu Scotch 5+, red wine jus

On the side

Steak fries, seasonal green vegetables, creamed spinach, roof top greens salad, onion rings

Dessert

Cold Scoop Selection, vanilla ice cream, chocolate ice cream, berry sorbet

Bombe Alaska, vanilla & raspberry, berry nage

Passionfruit panna cotta, caramelised cocopops

Cheese

Selection of local and European cheese, last year's apricots, walnuts and biscuits



\$250 pp (minimum 16 people / 1 week notice required)

Chef's amuse bouche
Bread w butter, EVO and balsamic

Entrees
For the table served family style

Fresh seasonal oysters, lemon, shallot vinaigrette

JSH steak tartare, raw yolk, game chips

Caesar salad, classic garnish

Crispy calamari, gochujang glaze, kimchi, gochujang aioli

Cured Meats, proper pickles, bread

Alaskan king crab, creole butter, roasted garlic, old bay spice, soft white bread

A5 Wagyu tasting

Carved at the table

Mains

Pan-fried Market Fish, lemon, brown butter

Te Mana Lamb Rack, red wine jus

Orzo risotto, semi dried heirloom tomatoes, kalamata olive, parmigiana Reggiano

Free range chicken breast, green harissa, silver beet, salted lemon, hung yoghurt

Taupo Petit Eye Fillet, red wine jus

Wagyu Scotch 5+, red wine jus

On the side

Steak fries, seasonal green vegetables, creamed spinach, roof top greens salad, onion rings, candied kumara

Dessert

Café gourmand; raspberry macaron, chocolate fondant, passionfruit panna cotta, poached apple, vanilla ice cream

Cheese

Selection of local and European cheese, last year's apricots, walnuts and crackers