



## JERVOIS STEAK HOUSE

Six course Degustation menu, minimum two people	120pp
With matching wines	200pp

### Entrées

Hand crafted bread, JSH butter, Himalayan salt	10
Fresh seasonal oysters, lemon, pickled shallot	mkt/price
Mediterranean style whitebait, extra virgin olive oil, chili, garlic, pita bread	30
JSH cured meats, proper pickles, breads	21
Grilled prawns, 'Peruvian spice', textures of chorizo, hummus, lemon	30
Smoked salmon, avocado and jalapeño cream, brioche	23
Grass fed beef steak tartare, raw yolk, hot sauce, mustard, game chips	23

### Salads

JSH Caesar salad, slow cooked egg, anchovy, classic dressing	21
Roof top greens, crispy shallots, feta, kalamata olives	18

### Mains

Gnocchi, mushroom puree, house made curds	26/36
Confit duck leg, braised bean cassoulet, sherry onions	37
Grilled market fish, caper and lemon butter	38

A 2% surcharge applies to all credit card and contactless payment, Eftpos and cash payments available with no surcharge

## Steaks

### First Light Wagyu, Gisborne, Hawke's Bay, NZ, grass-fed only

Scotch	MBS 5	300g	70
Rump cap	MBS 5	350g	52

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

Sirloin (A5)	MBS 12		75per/100g
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### Diamantina, Queensland, AUS, grain-fed

Sirloin	MBS 8		45per/100g
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### Darling Downs, Queensland, AUS, grain-fed

Hanging tender	MBS 6	200g	49
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### Ocean Beef, Rakaia Gorge, South Island, NZ, 18months grass-fed then grain finished

King Cut		450g	72
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### Wakanui, Ashburton, NZ, 18 months grass-fed then grain finished

Sirloin on the bone		350g	49
Rump		450g	44
Scotch		350g	55

### Taupo Beef, Waikato, NZ, grass-fed only

Petit eye fillet		180g	39
Bone in eye fillet		370g	55

### Other Cuts

Taupo Beef T-bone, Waikato, NZ			12 per/100g
Ocean Beef rib eye on the bone, Rakaia gorge, NZ			14per/100g
Te Mana lamb rack,		225g/450g	40/79

## Top your steak

Gorgonzola Picante wedge 10	Prawns 25
<b>Sauce Selection</b> - All cuts come with red wine jus and one sauce	
Porcini jus	Truffle horseradish chipotle béarnaise
Café de Paris butter	Green peppercorn
Horseradish sauce	Spinach and Gorgonzola
Béarnaise	Jalapeño hollandaise
Additional sauces \$3 each, complimentary mustards available	

## Sides

Truffle steak fries, parmesan	12	Truffle, bacon mac 'n' cheese	12
Roasted mushrooms	10	Whipped potato	10
Onion rings	10	Scorched carrots	10
Baked candied kumara, pecans	10	JSH creamed spinach	10
Roasted balsamic beetroot	10	Brussel sprouts, pearl onions, bacon	10

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