



JERVOIS STEAK HOUSE

6 Course Dégustation minimum 2 people	120 pp
With matching wines	200 pp

To Start

Hand crafted bread, JSH butter, Himalayan salt	10
JSH cured meats, proper pickles, artisan breads	26
Fresh seasonal oysters, lemon, pickled shallot	mkt/price

Entrées

Mediterranean style whitebait, extra virgin olive oil, chili, garlic, pita bread	30
Crispy calamari, whipped chickpea purée, chermoula dressing, lime	23
Pan seared Atlantic scallops, slow cooked daikon, wakame, edamame, miso emulsion	28
Grilled Mooloolaba prawns, Peruvian spice, green olive relish, pickled lemon	29
Lamb belly, hoisin glaze, pickled red cabbage, cashew	24
Gnocchi, wild mushroom, fresh curds, mushroom purée, confit garlic, truffle oil	26/36
Grass fed beef steak tartare, raw yolk, game chips	23
Alaskan king crab, miso butter, pickled ginger, crispy shallot, rice cracker	49

Mains

Grilled Big Glory Bay Salmon, 'sauce vierge', lemon	38
Cauliflower steak and purée, mature cheddar glaze, 'polonaise'	32
Te Mana lamb rump, sheep's milk labneh, roasted and raw beets, green harissa	41
Pekin duck breast, roasted pumpkin, toasted seeds, brown butter, amaretto	40
Gravity fishing line caught iki jime, brown butter, lemon	39

Salads

Roof top greens, crispy shallots, feta, Kalamata olives	18
JSH Caesar salad, scotch egg, anchovy, classic dressing	21
Heirloom tomato, bocconcini, basil, vincotto and olive oil	18

The Cuts

1824

Great beef starts with great cattle. 1824 is derived from breeds like Charolais, Senepol, and Santa Gertrudis that thrive on the vast expanses of native pasture Australia is known for, before finishing on proprietary grain blends.

King cut	450g	72
Rib eye on the bone for two		14/100g

Wagyu

Wagyu is arguably the finest beef available. Our wagyu cuts have been sourced from around the globe and selected with the highest quality in mind.

Zen-Noh sirloin (A5), 12 Japan		75/100g
Robbins Island sirloin, 8 Tasmania, Au		45/100g
Firstlight scotch, 6 NZ	300g	69
Firstlight eye fillet, 4-6 NZ	200g	55
Firstlight rump, 5 NZ	350g	52
Hanging tender, 8 Queensland, Au	200g	49

Taupo Beef

Angus Charolais cross by breed and entirely grass fed. The meat is aged for three weeks to improve tenderness. Sharon and Mike Barton, the founders, continue to strive for more sustainable practises in farming and lead the way with excellence.

Petit eye fillet	180g	40
Eye fillet on the bone	370g	53
T-bone		12/100g

Wakanui

Wakanui cattle are grass fed initially then finished on grain for the last 70 to 90 days. Like the grass fed equivalent, it has characteristic fat marbling running through the muscle but due to being grain fed the marbling is much greater and more intense throughout.

Sirloin on the bone	350g	47
Rump	450g	44
Scotch fillet	350g	52

Other Select Cuts

Brookdell Estate Beef		mkt/price
Te Mana lamb rack	250g	60
Otago wild red venison cuts	200g	48
Chef's board – selection of chef's three favourite cuts		mkt/price

Top your steak

Scallops 22 King crab 49 Prawns 25 Gorgonzola wedge 10

Sauce Selection

All steaks come with red wine jus and one sauce

Béarnaise	Green peppercorn
Porcini jus	Café de Paris butter
Jalapeño hollandaise	Gorgonzola and spinach
Truffle horseradish chipotle béarnaise	Horseradish

Additional sauces \$3 each

Sides

Truffle steak fries, parmesan	10	Sugar snap peas, bacon, pearl onions	9
Pan flashed broccolini	10	Whipped potato	8
Mushrooms, truffle butter	12	Beet medley, mandarin, goats cheese	10
Onion rings	10	JSH creamed spinach	10
Baked candied kumara, pecans	10		