



JERVOIS STEAK HOUSE

6 Course Dégustation Minimum 2 people	120 pp
With matched 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

Scampi, heirloom tomato, compressed watermelon, sheep feta, basil	31
Shredded king crab, green gazpacho, seared avocado, toasts	29
Crispy calamari, edamame bean guacamole, jalapeño, lime, coriander	25
Pan seared scallops, coconut, green chilli dressing, coriander salsa	26
Robbins Island beef carpaccio, with shaved parmesan	32
Smoked bone marrow, black garlic, 'onions', fried parsley	21
Gnocchi, wild mushroom, fresh curds, mushroom purée, confit garlic, truffle oil	26/36
Grass fed beef steak tartare, free range egg yolk, toast	25
King crab leg, cocktail sauce, garlic butter	49

Mains

Grilled whole sole, brown butter, fresh herbs, chilli, lemon	36
Crispy duck breast, salt baked beet purée, farro, smoked crème fraîche	40
Te Mana lamp rump, peas, roasted onion, sheep yogurt, mint	41
Smoked tomato risotto, marinated feta, toasted almond, basil butter	32

Salads

Roof top greens, crispy shallots, feta, Kalamata olives	18
JSH Caesar salad, scotch egg, anchovy, classic dressing	21
Grilled summer vegetables, quinoa, yoghurt dressing	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. Patiently slow cooked to medium.

King cut	450g	72
Rib eye 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		45/100gm
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	51

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 practices in farming and lead the way with excellence.

Petit eye fillet	180g	40
Eye fillet on the bone	370g	54
T-bone		12/100gm

Wakanui

Wakanui cattle are grass fed initially then finished fed 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 Oysters mkt/price Gorgonzola wedge 8

Sauce Selection

All steaks come with red wine jus and one sauce

Béarnaise	Green peppercorn
Porcini Jus	Café de Paris butter
Jalepeño hollandaise	Gorgonzola + spinach
Truffle horseradish chipotle béarnaise	Horseradish

Additional sauces \$2 each

Sides

Truffle steak fries, parmesan	10	Spiced cream corn	10
Pan flashed broccolini	10	Whipped potato	8
Peas, bacon, mint	10	Mushrooms, truffle butter	12
Onion rings	11	JSH creamed spinach	9
Baked candied kumara, pecans	10	Roasted carrots, burnt honey, thyme	10