



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

Entrees

For the table served family style

JSH steak tartare, toasts, egg yolk

Classic Caesar, classic garnish

Fried Calamari, edamame bean guacamole, jalapeno, lime, coriander

Mains

Pan-fried Market Fish, lemon, brown butter

Te Mana Lamb Rump, peas, roasted onion, sheep yoghurt, mint

Crispy Duck Breast, salt-baked beetroot pure, blackened onion, smoked crème fraîche

Taupo Petit Eye Fillet, red wine jus

On the side

Steak fries, Roast Carrots, Creamed Spinach, Roof Top Greens

Dessert

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

Bombe Alaska, vanilla ice cream, strawberry sorbet, berry nage



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

Entrees

For the table served family style

Fresh Seasonal Oysters, lemon, pickled shallot

Steak tartare, toasts, free range egg yolk

Classic Caesar, classic garnish

Fried Calamari, edamame bean guacamole, jalapeno, lime, coriander

Cured Meats, proper pickles

Mains

Pan-fried Market Fish, Lemon, brown butter

Te Mana Lamb Rump, peas, roasted onion, sheep yoghurt, mint

Crispy Duck breast, salt-baked beetroot pure, blackened onion, smoked crème fraîche

Taupo Petit Eye Fillet, red wine jus

Wakanui Sirloin on the Bone red wine jus

Gnocchi, wild mushroom, fresh curds, mushroom puree, confit garlic, truffle oil

On the side

Steak fries, Roast Carrots, Creamed Spinach, Roof Top Greens, Onion Rings

Dessert

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

Bombe Alaska, vanilla ice cream, strawberry sorbet, berry nage

Rhubarb crème brulee, Rhubarb gel, oats & honey crumble



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

Chefs amuse bouche

Bread w butter, EVO and balsamic

Entrees

For the table served family style

Fresh seasonal oysters, lemon, pickled shallot

JSH steak tartare, toasts, egg yolk

Classic Caesar, classic garnish

Fried Calamari, edamame bean guacamole, jalapeno, lime, coriander

Cured Meats, proper pickles

Mains

Pan-fried market fish, Lemon, brown butter

Te Mana Lamb Rump, peas, roasted onion, sheep yoghurt, mint

Crispy Duck breast, salt-baked beetroot pure, blackened onion, smoked crème fraîche

Taupo Petit Eye Fillet, red wine jus

Wakanui sirloin on the bone, red wine jus

Gnocchi, wild mushroom, fresh curds, mushroom puree, confit garlic, truffle oil

On the side

steak fries, roast carrots, creamed spinach, roof top greens, onion rings

Dessert

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

Bombe Alaska, vanilla ice cream, strawberry sorbet, berry nage

Rhubarb crème brulee, rhubarb gel, oats & honey crumble



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

Chefs amuse bouche

Bread w butter, EVO and balsamic

Entrees

For the table served family style

Fresh Seasonal Oysters, lemon, pickled shallot

JSH Steak Tartare, toasts, egg yolk

Classic Caesar, classic garnish

Fried Calamari, edamame bean guacamole, jalapeno, lime, coriander

Cured Meats, proper pickles

Southern king crab, garlic butter, cocktail sauce

Mains

Pan-fried Market Fish, Lemon, brown butter

Te Mana Lamb Rack, rosemary jus

Crispy Duck Breast, salt-baked beetroot pure, blackened onion, smoked crème fraîche

Taupo Petit Eye Fillet, red wine jus

Wagyu Scotch 6+, red wine jus

Gnocchi, wild mushroom, fresh curds, mushroom puree, confit garlic, truffle oil

On the side

steak fries, roast carrots, creamed spinach, roof top greens, onion rings

Dessert

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

Bombe Alaska, vanilla ice cream, strawberry sorbet, berry nage

Rhubarb Crème Brulee, Rhubarb gel, oats & honey crumble

Cheese

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



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

Chefs amuse bouche

Bread w butter, EVO and balsamic

Entrees

For the table served family style

Fresh Seasonal Oysters, lemon, pickled shallot

JSH Steak Tartare, toasts, egg yolk

Classic Caesar, classic garnish, scotch egg

Fried Calamari, edamame bean guacamole, jalapeno, lime, coriander

Cured Meats, proper pickles

Southern King Crab, garlic butter, cocktail sauce

A5 wagyu tasting

Carved at the table

Mains

Pan-fried Market Fish, Lemon, brown butter

Te Mana Lamb Rack, rosemary jus

Crispy Duck breast, salt-baked beetroot pure, blackened onion, smoked crème fraîche

Taupo Petit Eye Fillet, red wine jus

Wagyu Scotch 6+, red wine jus

Gnocchi, wild mushroom, fresh curds, mushroom puree, confit garlic, truffle oil

On the side

steak fries, roast carrots, creamed spinach, roof top greens, onion rings, baked candied kumara

Dessert

Nitro edible table, chef will create your desserts at the table using liquid nitrogen (*2 weeks notice required*)

Cheese

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