



TO START

Hand crafted bread , JSH butter, truffle flaky salt, extra virgin olive oil	13
Raw fish selection , JSH condiments	27
Fresh seasonal oysters , lemon, shallot vinegar	mkt/price

ENTRÉES

Crispy calamari , gochujang glaze, kimchi, gochujang aioli	25
West coast whitebait fritter , lemon butter sauce, and chives	27/41
Grilled Mooloolaba prawns , vadouvan butter, fried curry leaf, charred lemon, fresh grilled flat bread	32/58
Duck and waffles , duck liver parfait, croissant waffles, roasted grapes, vin coyto	26
Alaskan king crab , Creole butter, roasted garlic, old bay spice	56
JSH Classic beef tartare , raw yolk, hot sauce, mustard, toast	25
Line caught kingfish carpaccio , wasabi vinaigrette, daikon, pickled ginger, lotus root	25
Burrata and panzanella , bread, tomato, cucumber, basil, caper, shallot, Chardonnay vinaigrette	26

MAINS

Market fish , café de Paris butter, grilled potatoes	39
Free range chicken breast , green harissa, silver beet, salted lemon, hung yoghurt	38
Orzo risotto , semi dried heirloom tomatoes, Kalamata olive, parmigiano-reggiano	25/36
Yellow fin tuna , seared rose veal fillet, confit tuna emulsion, caper berries, pickled anchovy	39

SALADS

Roof top greens , crispy shallots, feta, Kalamata olives	14
Pecan and herb slaw , purple cabbage, red onion, aged balsamic	14
Caesar salad , slow cooked egg, anchovy, classic dressing	19

SIGNATURE CUTS

Ocean Beef, Rakaia Gorge, South Island NZ, 18 months pasture fed then grain finished slow roasted and by pre-order only (24 hours notice).

King Cut	450g	74
Queen Cut	300g	58

WAGYU

Back Origin Wagyu, Canterbury, NZ, 200 days grain fed.

Scotch	MBS 8	300g	95
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Firstlight Wagyu, Gisborne, Hawke's Bay, NZ, grass fed only.

Rump Cap	MBS 5	350g	60
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Bavette	MBS 4	250g	45
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Zen-Noh, Miyazaki, Japan, grain-fed only

Sirloin (A5)	MBS 12	250g	163
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Carrara Wagyu, Queensland, AUS, 350 days grain fed

Sirloin	MBS 8	250g	83
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Darling Downs, Queensland, AUS, grain fed

Hanging tender	MBS 6	200g	52
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ANGUS

Taupo beef, Waikato Region, NZ, grass-fed whole life.

Petit eye fillet		180g	42
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T-Bone		800g	97
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Wakanui, Canterbury, NZ, 18 months grass-fed then grain finished

Scotch		300g	50
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Sirloin on the bone		350g	50
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Rump		450g	46
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SHARING CUTS

Carrara Wagyu Ribeye,	MS 7, Queensland, Australia	20 Per/100g
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Chef's Board, selection of chefs three favourite cuts		POA
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OTHER CUTS

Hawke's bay lamb rack	250g/500g	48/83
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Fiordland wild venison loin	250g	47
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TOP YOUR STEAK

Eggs 6 Blue Cheese Wedge 11 Prawns 26 King Crab Leg 41 Oysters mkt/price

SAUCE SELECTION

All cuts come with red wine jus and one sauce. Additional sauces \$5.

Béarnaise	Green peppercorn
Mushroom sauce	Café de Paris butter
Jalapeno hollandaise	Spinach and Blue Cheese
Truffle horseradish chipotle béarnaise	Horseradish sauce

SIDES

\$12 each or three for \$32

Steak fries, aioli	Baked candied kumara, pecans
Roasted forest mushrooms	Truffle mac 'n' cheese
Onion rings	Whipped potato
Seasonal green vegetables, hazelnut, blue cheese butter	JSH creamed spinach
Roasted beetroot, goat's cheese, rocket	