



To Start

Hand crafted bread, JSH butter, smoked salt	10
Fresh seasonal oysters, lemon, pickled shallot	mkt/price
Raw fish selection, ponzu dressing, shaved fennel, horseradish	18

Entrées

Whitebait fritter, lemon hollandaise, fresh white bread	30
Alaskan king crab leg, Kaitaia Fire butter, garlic butter, crab butter	49
Pan seared scallops, pork belly, peas'n'carrots, crackling	26
Grilled Mooloolaba prawns, lemon butter, fennel	28
Crispy calamari, edamame bean guacamole, Jalapeño, lime, coriander	22
Smoked bone marrow, black garlic, onions, fried parsley	21
Beetroot gnocchi, house - made ricotta, brown butter, sage, walnuts	23
Grass fed beef steak tartare, free range egg yolk, toast	23

Mains

Grilled kingfish steak, caperberry, lemon, burnt butter	36
Pan fried duck breast, beet purée, farro, smoked crème fraîche	40
Market fish, 'summer minestrone', kale pesto, heirloom tomato	38
Free range chicken breast, parsnips, onions, black garlic	37
Smoked tomato risotto, marinated feta, toasted almond, basil butter	32

Salads

Roof top greens, crispy shallots, feta, Kalamata olives	10
JSH caesar salad, slow cooked free range egg, anchovy, classic dressing	16
Heirloom tomato, red onion, basil, aged balsamic	12
Walnut slaw	12

The Cuts

1824 JSH signature prime rib

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 (pre-order only)	450g	64
Queen cut (pre-order only)	300g	48
1824 Rib eye on the bone for two		14 per/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	250g	160
Robbins Island Sirloin, 8 Tasmania, Au	250g	80
Firstlight Scotch, 6 NZ	300g	69
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 practices in farming and lead the way with excellence.

Petit eye fillet	180g	40
Eye fillet on the bone	370g	53
T-bone	800g	96

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	49

Other Select Cuts

Brookdell Estate Beef		mkt/price
Coastal Spring lamb rack	250g	54
Otago wild red venison loin	200g	48
Chef's board - selection of chefs three favourite cuts		POA

Top Your Steak

Scallops 22 King crab leg 49 Oysters mkt/price Prawns 25

Sauce selection

All steaks come with red wine jus and one sauce

Béarnaise	Green peppercorn
Mushroom	Café de Paris butter
Jalapeño hollandaise	Spinach and Gorgonzola
Truffle horseradish chipotle béarnaise	Horseradish sauce

Additional sauces \$3 each

Sides

Steak fries	8	Truffle mac 'n' cheese	10
Sautéed green beans w/macadamia nut dressing	10	Whipped potato	8
Roasted forest mushrooms	12	Roasted beetroot, goats cheese, rocket	10
Onion rings	10	JSH creamed spinach	10
Baked candied kumara, pecans	8	Roasted carrots, burnt honey, thyme	8