

TO START

Daily Bread sourdough, whipped brown butter, extra virgin olive oil	13
Market fish sashimi, ponzu, fermented cucumber, yuzu mignonette	29
Fresh seasonal oysters, lemon, shallot red wine vinegar	MP

ENTRÉES

Burrata, stone fruit, prosciutto, macadamia, sourdough	27
JSH classic beef tartare, raw yolk, wagyu fat toast, Vintage Waikato	26
Black Tiger Prawns cocktail, Marie Rose, avocado, iceberg	29
Chicken liver parfait, pickled grapes, hazelnut crumb	23
Gochujang glazed calamari, kimchi, gochujang aioli	26
Roasted bone marrow, pickled onion gremolata, sourdough	26
Seared scallops, shallots, green garlic butter, lemon	34 / 62
West Coast whitebait fritter, lemon butter sauce, chervil	30 / 45

MAINS

Pan fried market fish, acqua pazza, fennel, tomato	42
Free range chicken breast, miso beurre blanc, zucchini, pickled ginger	38
Potato gnocchi, taleggio, sugar snaps, snow peas, zucchini, mint	36

SALADS

Caesar salad, little gem lettuce, soft egg, anchovy, pancetta, parmesan	22
Asian slaw, peanuts, nam jim, mint	16
Green salad, fennel, apple, walnut, dijon vinaigrette	17
Roast beetroot, goats cheese, citrus, rocket	18

EST  2006

JERVOIS

STEAKHOUSE

STEAKS

SIGNATURE CUT

Speckle Park Beef, scotch, grass fed only, NZ
 King cut 450g 75

ANGUS CUTS

The Wanderer, barley fed, free range, Victoria, AU
 Scotch 300g 65

Pure South Handpicked, 55 day aged, grass fed, NZ
 Sirloin 300g 59

Taupō beef, grass fed only, Waikato, NZ
 Petit eye fillet 180g 44
 T-Bone 800g 97
 Rump 400g 49

WAGYU CUTS

Zen-Noh, grain fed only, Miyazaki, JP
 Sirloin A5 MBS 10 79 per 100g

First Light, grass fed only, Hawke's Bay, NZ
 Bavette MBS 4 250g 45

Lake Ohau, 200 day grain fed, Central Otago, NZ
 Eye fillet MBS 6 200g 68
 Scotch MBS 6 300g 90

SHARING CUTS

Chef's pick, large premium cuts on the bone to share MP

Savannah, grass fed, Canterbury, NZ
 Rib eye on the bone 600g 95

Wagyu short rib, 12hr slow cooked, jerk spice 16 per 100g

Chef's Board, three of our favourite cuts MP

OTHER CUTS

Lamb rack 250 / 500g 49 / 85
Coastal Lamb, Hawke's Bay, NZ

Wapiti, Wild venison loin 200g 49
Fiordland, NZ

SAUCES & BUTTERS

All cuts are served with red wine jus & one sauce

Béarnaise

Café de Paris butter

Green peppercorn

Porcini butter

Mandys horseradish

Mushroom

XO

Spinach & blue cheese

Truffle horseradish chipotle béarnaise

Additional sauce

Each 5

STEAK ACCOMPANIMENTS

Free range egg

6

Gorgonzola wedge

12

Seasonal oysters

MP

Roasted bone marrow

12

Grilled Black Tiger Prawns

Three 18

Seared scallops

Three 16

SIDES

Each 12 / Three 32

Roasted garlic mushrooms

Onion rings

Truffle mac 'n' cheese

Signature creamed spinach

Whipped potato

Duck fat roasted rosemary potatoes

Honey & ginger glazed carrots

Roasted beetroot, goat's cheese, rocket

Seasonal green vegetables, hazelnut granola

Fries, shoestring or steak, aioli

add parmesan and truffle

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A 1.7% surcharge applies to all credit card and contactless payments.

Cash & eftpos payment available with no surcharge.