



JERVOIS STEAK HOUSE

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| 6 Course Dégustation minimum 2 people | 120 pp |
| With matching wines | 200 pp |

To Start

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| 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

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| Mediterranean style whitebait, extra virgin olive oil, chili, garlic, pita bread | 30 |
| Crispy calamari, Vietnamese salad, palm sugar & coriander dressing | 23 |
| Pan fried scallops, pork crackling, sweet corn, coriander | 28 |
| Grilled prawns, 'Peruvian spice', green olive, pickled lemon | 30 |
| Chicken liver pâté, toasted bread, preserved blueberries | 22 |
| Grass fed beef steak tartare, raw yolk, hot sauce, mustard, game chips | 23 |
| Alaskan king crab, miso butter, pickled ginger, crispy shallot, rice cracker | 49 |
| House smoked Big Glory Bay salmon, capers, lemon, horseradish | 23 |
| Fennel 'tarte tatin', orange & fennel salad, ricotta salata | 21 |

Salads

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| Roof top greens, crispy shallots, feta, Kalamata olives | 18 |
| JSH Caesar salad, slow cooked egg, anchovy, classic dressing | 21 |
| Heirloom tomato, lemon labneh, oregano, extra virgin olive oil | 24 |

Mains

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| Gnocchi, whipped feta, buttered greens, parmesan shavings | 26/36 |
| Te Mana lamb rump, roasted baby carrot, carrot purée, labneh, green harissa | 38 |
| Roast duck breast, baby bok choy, last season's apricots, star anis jus | 37 |

Fish Block

All fish sourced from Foveaux strait and Rakiura region

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|---|-----|
| Big Glory Bay salmon fillet | 38 |
| 'Gravity Fishing' line caught fish, changes daily | 38 |
| Whole fish on the bone, changes daily | POA |

All fish served with brown butter and fresh lemon

The Cuts

Wagyu

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|--|--------|------|-------------|
| First Light Wagyu, Gisborne, Hawke's Bay, NZ, grass-fed only | | | |
| Scotch | MBS 5 | 300g | 70 |
| Rump cap | MBS 5 | 350g | 52 |
| Eye fillet | MBS | 200g | 56 |
| Zen-Noh, Miyazaki, Japan, grain-fed only | | | |
| Sirloin (A5) | MBS 12 | | 75 per/100g |
| Diamantina, Queensland, AUS, grain fed | | | |
| Sirloin | MBS 8 | | 45 per/100g |
| Darling Downs, Queensland, AUS, grain-fed | | | |
| Hanging tender | MBS 6 | 200g | 49 |

Angus

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|---|--|------|----|
| Ocean Beef, Rakaia Gorge, South Island, NZ, 18 months grass-fed then grain finished | | | |
| King cut | | 450g | 72 |
| Taupo Beef, Waikato, NZ, grass-fed only | | | |
| Petit eye fillet | | 180g | 38 |
| Eye fillet on the bone | | 370g | 55 |
| Wakanui, Ashburton, NZ, 18 months grass-fed then grain finished | | | |
| Sirloin on the bone | | 350g | 49 |
| Rump | | 450g | 44 |
| Scotch | | 350g | 55 |

Sharing Cuts

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|--|--|--|-------------|
| Cape Bryon tomahawk , NSW, AUS | | | 15 per/100g |
| Beef rib eye on the bone , Bindaree, AUS | | | 14 per/100g |
| Taupo beef T-Bone , Waikato, NZ | | | 12 per/100g |
| Chef's board , selection of chef's three favourite cuts | | | POA |

Other Cuts

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| Fiordland wild venison loin | | 250g | 50 |
| Te Mana lamb rack | | 225g/450g | 40/79 |

Top Your Steak

Gorgonzola Piccante wedge 10 Scallops 22 Prawns 25

Sauce Selection

All cuts come with red wine jus and one sauce

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| Béarnaise | Café de Paris butter |
| Green peppercorn | Jalapeno hollandaise |
| Porcini jus | Spinach and Gorgonzola |
| Truffle horseradish chipotle béarnaise | Horseradish sauce |

Additional sauces \$3 each, complimentary mustards available

Sides

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| Truffle steak fries, parmesan | 12 | Baked candied kumara, pecans | 10 |
| Truffle, bacon mac 'n' cheese | 12 | JSH creamed spinach | 10 |
| Roasted mushrooms | 10 | Corn cob, spicy yoghurt dressing | 10 |
| Whipped potato | 10 | Broccolini, prosciutto, olive oil emulsion | 12 |
| Onion rings | 10 | Scorched carrots | 10 |
| Roasted beetroot, goats' cheese, rocket | 10 | Gratin dauphinois | 12 |