



TO START

Hand crafted bread , JSH butter, EVO	10
Raw fish selection , JSH condiments	25
Fresh seasonal oysters , lemon, pickled shallot	mkt/price

ENTRÉES

Crispy calamari , whipped avocado, jalapeno, coriander	23
Chicken liver pate , toasted whole grain bread, roasted beetroot	21
Whitebait fritter , chive hollandaise, lemon	25/35
Grilled Australian prawns , chorizo, green olive relish, lemon	30/55
Alaskan king crab , seaweed butter, rice cracker , crispy caper	49
JSH Classic beef tartare , raw yolk, hot sauce, mustard, toast	22
Clevedon buffalo mozzarella , heirloom tomatoes, basil emulsion	24

MAINS

Hiramasa Kingfish , brown butter, toasted almond, lemon	38
Big Glory bay salmon , warm confit potatoes, shaved pickles, dill	37
Free Range chicken breast , grilled eggplant, rolled dates, green harissa, labneh	37
Zucchini risotto , toasted pine nuts, goat feta, lemon brown butter	22/34

SALADS

Roof top greens , crispy shallots, feta, Kalamata olives	12
Walnut slaw , balsamic aioli, parsley	12
Caesar salad , slow cooked egg, anchovy, classic dressing	16

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	72
Queen Cut	300g	56

WAGYU

Firstlight Wagyu, Gisborne, Hawke's Bay, NZ, grass fed only.

Scotch	MBS 5	300g	69
Rump Cap	MBS 5	350g	52
Bavette	MBS 4	250g	44

Zen-Noh, Miyazaki, Japan, grain-fed only

Sirloin (A5)	MBS 12	250g	160
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Carrara Wagyu, Queensland, AUS, 350 days grain fed

Sirloin	MBS 8	250g	80
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Darling Downs, Queensland, AUS, grain fed

Hanging tender	MBS 6	200g	49
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ANGUS

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

Petit eye fillet	180g	40
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T-Bone	800g	96
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Wakanui, Canterbury, NZ, 18 months grass-fed then grain finished

Scotch	300g	48
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Sirloin on the bone	350g	49
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Rump	450g	45
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SHARING CUTS

Carrara Wagyu Ribeye,	MS 7, Queensland, Australia	18 Per/100g
Chef's Board,	selection of chefs three favourite cuts	POA

OTHER CUTS

Hawke's bay lamb rack	250g/500g	45/80
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Fiordland wild venison loin	250g	45
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TOP YOUR STEAK

Eggs 6 Blue Cheese Wedge 10 Prawns 25 Oysters mkt/price

SAUCE SELECTION

All cuts come with red wine jus and one sauce

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

Additional sauces \$3 each, complimentary mustards available.

SIDES

\$10 each or three for \$27

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