



## JERVOIS STEAK HOUSE

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

### To Start

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

Mediterranean style whitebait, extra virgin olive oil, chili, garlic, pita bread 30  
Pressed duck and quail terrine, duck liver parfait, pickled persimmon, pistachio 26  
Crispy calamari, whipped chickpea puree, chermoula dressing, lime 25  
Pan seared Atlantic scallops, slow cooked daikon, wakame, edamame, miso emulsion 26  
Grilled Mooloolaba prawns, Peruvian spice, green olive relish, pickled lemon 28  
Yorkshire puddings, braised beef cheek and onion gravy 22  
Gnocchi, wild mushroom, fresh curds, mushroom purée, confit garlic, truffle oil 26/36  
Grass fed beef steak tartare, raw yolk, game chips 25  
Alaskan king crab, miso butter, pickled ginger, crispy shallot, rice cracker 49

### Mains

Grilled lemon whole sole, capers, lemon, brown butter 36  
Cauliflower steak and purée, mature cheddar glaze, 'polonaise' 32  
Te Mana lamb rump, sheep's milk labneh, roasted and raw beets, green harissa 41  
Pekin duck breast, roasted pumpkin, toasted seeds, brown butter, amaretto 40

### Salads

Roof top greens, crispy shallots, feta, Kalamata olives 18  
JSH Caesar salad, scotch egg, anchovy, classic dressing 21  
Roasted cauliflower, dinkle wheat, curry oil, currants, garlic chips 18

## The Cuts

### 1824

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	450g	72
Rib eye on the bone for two		14/100g

### 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		75/100g
Robbins Island sirloin, 8 Tasmania, Au		45/100g
Firstlight scotch, 6 NZ	300g	69
Firstlight eye fillet, 4-6 NZ	200g	55
Firstlight rump, 5 NZ	350g	52
Hanging tender, 8 Queensland, Au	200g	51

### 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 practises in farming and lead the way with excellence.

Petit eye fillet	180g	40
Eye fillet on the bone	370g	54
T-bone		12/100g

### Wakanui

Wakanui cattle are grass fed initially then finished 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	52

## Other Select Cuts

Brookdell Estate Beef		mkt/price
Te Mana lamb rack	250g	60
Otago wild red venison cuts	200g	48
Chef's board – selection of chef's three favourite cuts		mkt/price

## Top your steak

Scallops 22   King crab 49   Prawns 25   Gorgonzola wedge 8

## Sauce Selection

All steaks come with red wine jus and one sauce

Béarnaise	Green peppercorn
Porcini jus	Café de Paris butter
Jalapeño hollandaise	Gorgonzola and spinach
Truffle horseradish chipotle béarnaise	Horseradish

Additional sauces \$3 each

## Sides

Truffle steak fries, parmesan	10	Butter roasted savoy cabbage and bacon	10
Pan flashed broccolini	10	Whipped potato	8
Peas, bacon, baby onions and cos lettuce	10	Mushrooms, truffle butter	12
Onion rings	11	JSH creamed spinach	9
Baked candied kumara, pecans	12	Roasted yams, burnt honey and thyme	10