



To Start

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

Entrées

JSH Classic beef tartare, raw yolk, hot sauce, mustard, toast	22
Chicken liver pate, toasted whole grain bread, preserved blueberries	21
Whitebait fritter, chive hollandaise, lemon	30
Alaskan king crab, miso butter, pickled ginger, crispy shallot, rice cracker	49
Pan fried scallops, pork crackling, sweet corn, coriander	28
Grilled Australian prawns, n'duja, green olive relish, lemon	30
Crispy calamari, Vietnamese salad, palm sugar & coriander dressing	23
House smoked Big Glory Bay salmon, capers, lemon, chives	23
Clevedon buffalo mozzarella, tomato, basil, aged balsamic vinegar	24

Mains

Confit free range pork belly, romesco, broccolini	37
Slow cooked chicken breast, bok choy, apricot jam, jus	37
Gnocchi, whipped feta, seasonal greens, parmigiano	36

Fish

All fish are grilled and served with almond, brown butter and fresh lemon

Market fish	34
Big Glory Bay salmon fillet	36
Hiramasa kingfish fillet	36

Salads

Roof top greens, crispy shallots, feta, Kalamata olives	12
Walnut slaw, balsamic aioli, parsley	12
JSH 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	64
Queen Cut	300g	48

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

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

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

Wakanui, Canterbury, NZ, 18 months grass-fed then grain finished

Scotch	350g	52
Sirloin on the bone	350g	47
Rump	450g	45

Sharing Cuts

Carrara Wagyu Ribeye, MS 5, Queensland, Australia	18 per 100g
Ebony Black Angus Ribeye, Queensland, Australia (100 days grain fed)	16 per 100g
Chef's Board selection of chefs three favourite cuts	POA

Other Cuts

Hawke's bay lamb rack	250g	54
Raukumara wild venison loin	200g	50

Top Your Steak

Eggs 6 Gorgonzola Piccante Wedge 8 Scallops 22 Prawns 25 Oysters mkt/price

Sauce selection

All steaks come with red wine jus and one sauce

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

Additional sauces \$3

Sides

\$10 each or 3 for \$27

Steak fries, aioli	Baked candied kumara, pecans
Roasted forest mushrooms	Broccolini, hazelnut tarator, za'atar
Onion rings	Truffle mac 'n' cheese
Whipped potato	Roasted beetroot, goat's cheese, rocket
JSH creamed spinach	Pak choy, oyster sauce, crispy garlic