Entrées

Hand crafted bread, JSH Garlic butter, EVO	10
West coast whitebait fritter, lemon butter sauce, lemon and chives	25/45
Crispy calamari, Vietnamese salad, palm sugar & coriander dressing	20
Chicken liver pate, toasted whole grain bread, preserved blueberries	20
Grass fed beef steak tartare, raw yolk, hot sauce, mustard, toast	21
Grilled Australian prawns, n'duja, green olive relish, lemon	30

Mains

Gnocchi, whipped feta, buttered greens, parmesan shavings	20/30
Free Range Chicken Breast, braised bean cassoulet, pancetta, kale, sherry onions	34
Market Fish , toasted almond, brown butter, lemon	32

Salads

JSH Caesar salad, slow cooked egg, anchovy, classic dressing	16
Roof top greens, radish, Kalamata olives, feta, crispy shallots	12

Steaks

First Light Wagyu, Gisborne, Hawke's Bay, NZ, grass-fed only

Scotch	MBS 5	300g	55
Rump cap	MBS 5	350g	52
Bavette	MBS 3- 5	250g	40

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

Sirloin on the bone	350g	37
Rump	300g	35
Scotch	300g	44

Taupo Beef, Waikato, NZ, grass-fed only

Petit eye fillet	180g	39

Other Cuts

Beef rib eye on the bone, Bindaree, AUS		14 per/100g
Hawke's bay lamb rack	250g	38

Sauce Selection- **All cuts come with red wine jus and one sauce-** Additional sauces $3 each

Mushroom Sauce	Truffle horseradish chipotle béarnaise
Café de Paris butter	Green peppercorn
Horseradish sauce	Classic Bearnaise

Sides

9$ each or 3 for 25$

Steak Cut fries, Aioli	Truffle mac 'n' cheese
Roasted mushrooms	Whipped potato
Onion rings	Brussel Sprouts, bacon
Baked candied kumara, pecans	JSH creamed spinach

A 2% surcharge applies to all credit card and contactless payments.
Eftpos and cash payment available with no surcharge.
All individual guests are required to register at guesthq.co.nz for contact tracing purposes. Thank you.