

DÉGUSTATION

6 course	125 pp
With matching wines	210 pp
<i>Whole table participation & minimum two people required.</i>	

TO START

Hand crafted breads, whipped brown butter	6 / piece
Charcuterie of local & European meats, proper pickles, sourdough	29
Fresh seasonal oysters, lemon, shallot Chardonnay vinegar	MP

ENTRÉES

Burrata, stone fruit, prosciutto, macadamia, sourdough	27
Yellow fin tuna, radish, cucumber, leche de tigre	28
Black tiger prawn cocktail, Marie Rose, avocado, iceberg	29
JSH classic beef tartare, raw yolk, wagyu fat toast, Vintage Waikato	26
Chicken liver parfait, pickled grapes, hazelnut crumb	23
Gochujang glazed calamari, gremolata, herb salad	26
Roasted bone marrow, pickled onion gremolata, sourdough	26
West Coast whitebait fritter, lemon butter sauce, chives	32

MAINS

Pan fried market fish, acqua pazza, fennel, tomato	42
Free range chicken breast, miso beurre blanc, zucchini, pickled ginger	38
Potato gnocchi, heirloom tomato, zucchini, basil, goats cheese	36
Grilled Alpine salmon, brown butter	39

SALADS

Caesar salad, little gem lettuce, soft egg, anchovy, pancetta, parmesan	22
Roast beetroot, goats cheese, citrus, rocket	18
Seasonal green salad, pickled fennel, Kalamata olives, feta, ranch	17

EST  2006

JERVOIS

STEAKHOUSE

STEAKS

SIGNATURE CUT

Greenstone Creek, grass fed with a minimum marble score 4+, NZ

King cut	450g	75
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ANGUS CUTS

The Wanderer, barley fed, free range, Victoria AU

Scotch	350g	79
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Ebony Black Angus, grain finished for 120 days, Queensland, AU

Sirloin	300g	64
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Canterbury Angus, grass fed only, Canterbury, NZ

Petit eye fillet	180g	44
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Bone in eye fillet	370g	55
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T-Bone	12 per 100g
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WAGYU CUTS

Zen-Noh, grain fed only, Miyazaki, JP

Scotch A5	MBS 12	75 per 100g
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Carrara Wagyu, grain fed only, Queensland, AU

Sirloin	MBS 8+	57 per 100g
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Lake Ohau, 200 days grain fed, Central Otago, NZ

Scotch	MBS 6	300g	94
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Bavette	MBS 6	200g	46
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Sirloin	MBS 6	300g	72
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Rump cap	MBS 6	300g	49
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SHARING CUTS

Ebony Black Angus, grain finished for 120 days, Queensland, AU

Rib eye on the bone	16 per 100g
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Wagyu short rib, 12hr slow cooked, jerk spice	16 per 100g
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Chef's Board, three of our favourite cuts	MP
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OTHER CUTS

Lumina lamb rack	250 / 500g	49 / 95
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South Island, NZ

Wapiti, wild venison loin	200g	49
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Fiordland, NZ

SAUCES & BUTTER

All cuts are served with red wine jus & one sauce. Complimentary mustards available.

Béarnaise	
Black garlic butter	
Café de Paris butter	
Green peppercorn	
Jalapeño salsa	
Mushroom	
XO	
Spinach and gorgonzola	
Truffle horseradish chipotle béarnaise	
Additional sauce	Each 3

STEAK ACCOMPANIMENTS

Blue cheese wedge	11
Roasted bone marrow	12
Black tiger prawns	Three 18

SIDES Each 12 / Three 32

Truffle bacon mac ‘n’ cheese	
Roasted garlic mushrooms	
Whipped potato	
Wagyu fat roasted potatoes	
Onion rings	
Scorched carrots	
JSH creamed spinach	
Seasonal green vegetables, hazelnut granola	
Fries, shoestring or steak, aioli	
add parmesan & truffle	3

*A 1.7% surcharge applies to all credit card and contactless payments.
Cash & eftpos payment available with no surcharge.*