

DÉGUSTATION

Six course	160 pp
With matching wines	235 pp
<i>Whole table participation & minimum two people required.</i>	

TO START

Hand crafted breads, whipped brown butter	7 pp
Fresh seasonal oysters, lemon, shallot chardonnay vinegar	MP
Caviar Service, brioche, gaufrette, crème fraîche, chives	
<i>Siberian Ossetra Superior, 30g tin</i>	180
<i>Imperial Osceitra, 30g tin</i>	230

ENTRÉES

Tuna carpaccio, wasabi mayo, yuzu kosho, crispy rice	29
Burrata, butternut pumpkin, hazelnut beurre noisette, sourdough	29
House beef tartare, raw yolk, wagyu fat toast, Vintage Waikato	28
Grilled Black Tiger prawns, green harissa butter, citrus, green herbs	30
Duck liver parfait, apple chutney, pecans, brioche	23
Gochujang glazed calamari, kimchi, gochujang aioli	27
Roasted bone marrow, pickled onion gremolata, sourdough	28
West Coast whitebait fritter, lemon butter sauce, chives	35

MAINS

Market fish, caramelised cauliflower purée, brassicas, golden raisins	44
Confit duck leg, kumara fondant, pear, Grand Marnier jus	42
Potato gnocchi, vodka sauce, burrata, basil	36
Grilled Alpine salmon, brown butter	44

SALADS

Caesar salad, little gem lettuce, soft egg, anchovy, pancetta, parmesan	24
Green leaf salad, fennel, Dijon vinaigrette	17
Roast beetroot, goat's cheese, citrus, rocket	19
Waldorf salad, walnuts, celery, apple, Craggy Range Farmhouse Danbo	19

EST  2006

JERVOIS

STEAKHOUSE

STEAKS

SIGNATURE CUT

Greenstone Creek, grass fed, NZ

King cut	MBS 4+	450g	84
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ANGUS CUTS

Canterbury Angus, grass fed only, Canterbury, NZ

Petit eye fillet		180g	50
T-Bone			14 / 100g

Hurunui Beef, grain finished, South Island, NZ

Scotch		350g	84
Rump		350g	52

WAGYU CUTS

Zen-Noh, grain fed only, Miyazaki, JP

Scotch A5	MBS 12		79 / 100g
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Black Origin, 500 day grain fed, Canterbury, NZ

Scotch	MBS 6-7	300g	105
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Carrara Wagyu, grain fed only, Queensland, AU

Sirloin	MBS 8+		57 / 100g
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Southern Stations, 200 day grain fed, South Island, NZ

Bavette	MBS 6	200g	55
Sirloin	MBS 6	300g	85
Eye fillet	MBS 6	200g	72

SHARING CUTS

Rib eye on the bone			POA / 100g
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Chef's Board, three of our favourite cuts			MP
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OTHER CUTS

Lumina lamb rack			
<i>South Island, NZ</i>		200g	55
		500g	98

Wapiti wild venison loin		200g	52
<i>Fiordland, NZ</i>			

SAUCES & BUTTERS

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

Béarnaise sauce	
Black garlic butter	
Café de Paris butter	
Green peppercorn sauce	
Jalapeño salsa	
Mushroom sauce	
Pancetta XO sauce	
Spinach & gorgonzola sauce	
Truffle & horseradish chipotle béarnaise sauce	
Additional sauce	Each 4

STEAK ACCOMPANIMENTS

Blue cheese wedge	12
Roasted bone marrow	14
Black tiger prawns	Three 22

SIDES Each 13 / Three 36

Truffle bacon mac 'n' cheese	
Roasted garlic mushrooms	
Whipped potato	
Wagyu fat roasted potatoes	
Onion rings	
Scorched carrots	
House creamed spinach	
Seasonal greens, black vinegar & furikake	
French fries, aioli	
add parmesan & truffle	3

A 1.7% surcharge applies to all credit card and contactless payments.