

EST 2006



# JERVOIS

STEAKHOUSE

\$100 pp

Three course set menu

Upgrade to hand crafted breads, house butter, extra virgin olive oil

5 pp

Upgrade to fresh seasonal oysters, lemon, shallot vinaigrette

MP

## ENTRÉES

For the table, served family style

House beef tartare, raw yolk, wagyu fat toast, Vintage Waikato

Caesar salad, classic garnish

Gochujang glazed calamari, kimchi, gochujang aioli

## MAINS

Grilled Alpine salmon, brown butter

Potato gnocchi, vodka sauce, burrata, basil

Confit duck leg, kumara fondant, pear, Grand Marnier jus

Canterbury Angus Petit Eye Fillet, red wine jus

180g

## ON THE SIDE

French fries

Seasonal greens with black vinegar & furikake

Creamed spinach

Seasonal salad

## DESSERT

Vanilla panna cotta, passionfruit sorbet, shortbread crumb

Manjari chocolate orange torte, mandarin, orange curd

EST  2006

# JERVOIS

STEAKHOUSE

\$130 pp

Three course set menu

Upgrade to hand crafted breads, house butter, extra virgin olive oil

5 pp

Upgrade to fresh seasonal oysters, lemon, shallot vinaigrette

MP

## ENTRÉES

For the table, served family style

House beef tartare, raw yolk, wagyu fat toast, Vintage Waikato

Caesar salad, classic garnish

Gochujang glazed calamari, kimchi, gochujang aioli

Burrata, butternut pumpkin, hazelnut beurre noisette, sourdough

## MAINS

Grilled Alpine salmon, brown butter

Potato gnocchi, vodka sauce, burrata, basil

Confit duck leg, kumara fondant, pear, Grand Marnier jus

Canterbury Angus Petit Eye Fillet, red wine jus

180g

Hurunui Scotch, South Island, NZ, red wine jus

350g

## ON THE SIDE

French fries

Seasonal greens with black vinegar & furikake

Creamed spinach

Seasonal salad

## DESSERT

Vanilla panna cotta, passionfruit sorbet, shortbread crumb

Manjari chocolate orange torte, mandarin, orange curd

Brûléed coconut rice pudding, grilled spiced rum pineapple, kaffir lime, coconut sorbet

EST  2006

# JERVOIS

STEAKHOUSE

\$200 pp

Five course set menu

Upgrade to hand crafted breads, house butter, extra virgin olive oil

5 pp

## TO START

For the table, served family style

Fresh seasonal oysters, lemon, shallot vinaigrette

Cured meats, proper pickles, sourdough

## ENTRÉES

For the table served family style

Tuna carpaccio, wasabi mayo, yuzu kosho, crispy rice

House classic beef tartare, raw yolk, wagyu fat toast, Vintage Waikato

Gochujang glazed calamari, kimchi, gochujang aioli

## A5 WAGYU TASTING

Carved at your table

## MAINS

Grilled Alpine salmon, brown butter

Potato gnocchi, vodka sauce, burrata, basil

Confit duck leg, kumara fondant, pear, Grand Marnier jus

Lumina Lamb Rack, red wine jus

225g

Hurunui Scotch, South Island, NZ, red wine jus

350g

Canterbury Angus Petit Eye Fillet, red wine jus

180g

## ON THE SIDE

French fries

Seasonal greens with black vinegar & furikake

Creamed spinach

Seasonal salad

Onion rings

Scorched carrots

## DESSERT

Vanilla panna cotta, passionfruit sorbet, shortbread crumb

Manjari chocolate orange torte, mandarin, orange curd

Brûléed coconut rice pudding, grilled spiced rum pineapple, kaffir lime, coconut sorbet