



To Start

Hand crafted bread, JSH butter, EVO	10
Fresh seasonal oysters, lemon, pickled shallot	mkt/price
Raw fish selection, ponzu dressing, shaved fennel, horseradish	21

Entrées

Whitebait fritter, chive hollandaise, watercress	30
Alaskan king crab leg, miso butter, pickled ginger, crispy shallot, rice cracker	49
Pan seared scallops, daikon, edamame, miso emulsion	28
Grilled Mooloolaba prawns, Peruvian spice, green olive relish	29
Crispy calamari, whipped chickpea puree, chermoula dressing, lime	23
Clevedon buffalo mozzarella, heirloom tomato, basil, aged balsamic vinegar	24
Lamb belly, hoisin glaze, pickled red cabbage, cashew	24
Grass fed beef tartare, raw yolk, toast	23

Mains

Grilled Big Glory bay Salmon, sauce vierge, lemon	38
Market fish, baby agria, fried leek, capers, brown butter	38
Pork belly, roasted baby carrot, carrot puree, labneh, green harissa	40
Free range chicken breast, sage, roasted pumpkin and toasted seeds	37
Gnocchi, wild forest mushroom, parmigiano, truffle oil	34

Salads

Roof top greens, crispy shallots, feta, Kalamata olives	10
JSH Caesar salad, slow cooked free range egg, anchovy, classic dressing	16
Heirloom tomato, red onion, basil, aged balsamic	12
Walnut slaw	12

The Cuts

1824 JSH signature prime rib

Great beef starts with great cattle. 1824 is derived from breeds like Charolais, Senepol, and Santa Gertrudis that thrive on the vast expanses of native pasture Australia is known for, before finishing on proprietary grain blends.

King cut (pre-order only)	450g	64
Queen cut (pre-order only)	300g	48

Wagyu

Wagyu is arguably the finest beef available. Our wagyu cuts have been sourced from around the globe and selected with the highest quality in mind.

Zen-Noh sirloin (A5) 12 Japan	250g	160
Robbins Island sirloin, 8 Tasmania, Au	250g	80
Firstlight scotch, 6 NZ	300g	69
Firstlight rump, 5 NZ	350g	52
Hanging tender, 8 Queensland, Au	200g	49

Taupo Beef

Angus Charolais cross by breed and entirely grass fed. The meat is aged for three weeks to improve tenderness. Sharon and Mike Barton, the founders, continue to strive for more sustainable practices in farming and lead the way with excellence.

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

Wakanui

Wakanui cattle are grass-fed initially, then finished fed on grain for the last 70 to 90 days. Like the grass-fed equivalent, it has characteristic fat marbling running through the muscle but due to being grain-fed the marbling is much greater and more intense throughout.

Sirloin on the bone	350g	47
Rump	450g	44
Scotch fillet	350g	52

Other Select Cuts

45 day dry aged Waikato beef rib eye on the bone for two		14 per/100g
Coastal Spring lamb rack	250g	54
Otago wild red venison loin	200g	48
Chef's board - selection of chefs three favourite cuts		POA

Top Your Steak

Eggs 6 Gorgonzola Piccante Wedge 10 Scallops 22 Prawns 25 Oysters mkt/price

Sauce selection

All steaks come with red wine jus and one sauce

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

Additional sauces \$3 each

Sides

Steak fries	8	Truffle mac 'n' cheese	10
Roasted forest mushrooms	12	Whipped potato	8
Onion rings	10	Roasted beetroot, goats cheese, rocket	10
Baked candied kumara, pecans	10	JSH creamed spinach	10
Green beans, almond, buttermilk	10	Peas, bacon, baby onions and cos lettuce	9