



## TO START

<b>Hand crafted bread</b> , JSH butter, EVO	12
<b>Raw fish selection</b> , JSH condiments	26
<b>Fresh seasonal oysters</b> , lemon, pickled shallot	mkt/price

## ENTRÉES

<b>Crispy calamari</b> , whipped avocado, jalapeno, coriander	24
<b>Chicken liver pate</b> , toasted whole grain bread, roasted beetroot	22
<b>Whitebait fritter</b> , chive hollandaise, lemon	26/36
<b>Grilled Australian prawns</b> , chorizo, green olive relish, lemon	32/58
<b>Alaskan king crab</b> , seaweed butter, rice cracker , crispy caper	52
<b>JSH Classic beef tartare</b> , raw yolk, hot sauce, mustard, toast	23
<b>Clevedon buffalo mozzarella</b> , heirloom tomatoes, basil emulsion	24

## MAINS

<b>Hiramasa Kingfish</b> , brown butter, toasted almond, lemon	39
<b>Big Glory bay salmon</b> , warm confit potatoes, shaved pickles, dill	38
<b>Free Range chicken breast</b> , grilled eggplant, rolled dates, green harissa, labneh	38
<b>Zucchini risotto</b> , toasted pine nuts, goat feta, lemon brown butter	23/36

## SALADS

<b>Roof top greens</b> , crispy shallots, feta, Kalamata olives	13
<b>Walnut slaw</b> , balsamic aioli, parsley	13
<b>Caesar salad</b> , slow cooked egg, anchovy, classic dressing	18

## SIGNATURE CUTS

*Ocean Beef, Rakaia Gorge, South Island NZ, 18 months pasture fed then grain finished slow roasted and by pre-order only (24 hours notice).*

<b>King Cut</b>	450g	73
<b>Queen Cut</b>	300g	57

## WAGYU

*Firstlight Wagyu, Gisborne, Hawke's Bay, NZ, grass fed only.*

<b>Scotch</b>	MBS 5	300g	70
<b>Rump Cap</b>	MBS 5	350g	53
<b>Bavette</b>	MBS 4	250g	45

*Zen-Noh, Miyazaki, Japan, grain-fed only*

<b>Sirloin (A5)</b>	MBS 12	250g	162
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*Carrara Wagyu, Queensland, AUS, 350 days grain fed*

<b>Sirloin</b>	MBS 8	250g	82
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*Darling Downs, Queensland, AUS, grain fed*

<b>Hanging tender</b>	MBS 6	200g	51
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## ANGUS

*Taupo beef, Waikato Region, NZ, grass-fed whole life.*

<b>Petit eye fillet</b>	180g	41
<b>T-Bone</b>	800g	96

*Wakanui, Canterbury, NZ, 18 months grass-fed then grain finished*

<b>Scotch</b>	300g	48
<b>Sirloin on the bone</b>	350g	49
<b>Rump</b>	450g	45

## SHARING CUTS

<b>Carrara Wagyu Ribeye,</b>	MS 7, Queensland, Australia	19 Per/100g
<b>Chef's Board,</b>	selection of chefs three favourite cuts	POA

## OTHER CUTS

<b>Hawke's bay lamb rack</b>	250g/500g	47/82
<b>Fiordland wild venison loin</b>	250g	46

## TOP YOUR STEAK

Eggs 6   Blue Cheese Wedge 10   Prawns 25   King Crab Leg 40   Oysters mkt/price

## SAUCE SELECTION

All cuts come with red wine jus and one sauce

Béarnaise	Green peppercorn
Mushroom sauce	Café de Paris butter
Jalapeno hollandaise	Spinach and Blue Cheese
Truffle horseradish chipotle béarnaise	Horseradish sauce

**Additional sauces \$5 each, complimentary mustards available.**

## SIDES

\$11 each or three for \$30

Steak fries, aioli	Baked candied kumara, pecans
Roasted forest mushrooms	Truffle mac 'n' cheese
Onion rings	Whipped potato
Spring green vegetables, hazelnut, blue cheese butter	JSH creamed spinach
Roasted beetroot, goat's cheese, rocket	