



To Start

Hand crafted bread, JSH butter, EVO	10
Fresh seasonal oysters, lemon, pickled shallot	mkt/price
Raw fish selection, JSH condiments	25

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 Vanuatu prawns, 'nduja', green olives, basil, lemon	30
Crispy calamari, black bean puree, tomatillo salsa, lemon	26
Clevedon buffalo mozzarella, roasted tomato, basil, aged balsamic vinegar	24
Lamb belly, hoisin glaze, pickled red cabbage, cashew	26
JSH Classic beef tartare, raw yolk, hot sauce, mustard, game chips	22

Mains

Grilled Big Glory bay Salmon, brown butter, almond, lemon	37
Market fish, white bean 'cassoulet', pancetta, parsley, garlic croutons	39
Pork belly, roasted baby carrot, carrot puree, labneh, green harissa	38
Free range chicken breast, puy lentil cream, silverbeet 'stalks n' all'	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
Scorched carrots, wild rice, honey, thyme, cumin crema	12
Walnut slaw	12

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)

King Cut	450g	64
Queen Cut	300g	48

Wagyu

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

Scotch	MBS 5	300g	69
Rump Cap	MBS 5	350g	52
Bavette	MBS 4	250g	44

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

Sirloin (A5)	MBS 12	250g	160
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Robbins Island, Tasmania, AUS, 18 months pasture fed then grain finished.

Sirloin	MBS 8	250g	80
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Darling Downs, Queensland, AUS, grain fed.

Hanging tender	MBS 6	200g	49
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Angus

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

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

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

Scotch	350g	52
Sirloin on the bone	350g	47
Rump	450g	45

Sharing Cuts

Carrara Wagyu Ribeye, MS 7, Queensland, Australia	18 per 100g
Cape Grim Tomahawk, NSW, Australia	15 per 100g
Whole Firstlight Wagyu rump cap (Please allow 40 min)	15 per 100g
Chef's Board selection of chefs three favourite cuts	POA

Other Cuts

Hawke's bay lamb rack	250g	54
Raukumara wild venison loin	200g	50

Top Your Steak

Eggs 6 Gorgonzola Piccante Wedge 8 Scallops 22 Prawns 25 Oysters mkt/price

Sauce selection

All steaks come with red wine jus and one sauce

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

Additional sauces \$3

Sides

\$10 each or 3 for \$27

Steak fries, aioli	Baked candied kumara, pecans
Roasted forest mushrooms	Brussel sprouts, bacon, quinoa
Onion rings	Truffle mac 'n' cheese
Whipped potato	Roasted beetroot, goat's cheese, rocket
JSH creamed spinach	Pak choy, oyster sauce, crispy garlic