



JERVOIS STEAK HOUSE

6 course dégustation minimum two people	120 pp
With matching wines	200 pp

To Start

Hand crafted bread, JSH butter, extra virgin olive oil	12
House cured meats, proper pickles, bread	21
Fresh seasonal oysters, lemon, shallot vinegar	mkt/price

Entrées

Crispy calamari, gochujang glaze, kimchi, gochujang aioli	24
West coast whitebait fritter, lemon butter sauce, chives	26
Grilled Mooloolaba prawns, vadouvan butter, fried curry leaf, charred lemon	32
Alaskan snow crab, Creole butter, roasted garlic, old bay spice, soft white bread	59
JSH classic beef tartare, raw yolk, hot sauce, mustard, game chips	23
Wagyu beef carpaccio, wasabi vinaigrette, daikon, pickled ginger, lotus root	24
Buffalo mozzarella, pistachio crumb, pistachio purée, persimmon, pomegranate	25

Mains

Alpine salmon, seasonal green vegetables, brown butter, lemon	39
Free range chicken breast, green harissa, sautéed greens, hung yoghurt	38
JSH pappardelle, winter brassicas, egg yolk, garlic, chili, pecorino	34

Salads

Roof top greens, crispy shallots, feta, Kalamata olives	15
Caesar salad, slow cooked egg, anchovy, classic dressing	21
Beetroot, whipped chevre, mandarin gel	15

A 2% surcharge applies to all credit card and contactless payment.

Eftpos and cash payments available with no surcharge.

Steaks

Zen-Noh, Miyazaki, Japan, grain-fed only			
Sirloin (A5)	MBS 12		75per/100g
Carrara Wagyu, Queensland, AUS, grain-fed			
Sirloin	MBS 8		50per/100g
Scotch	MBS 5	300g	87
Darling Downs, Queensland, AUS, grain-fed			
Hanging tender	MBS 6	200g	62
Greenstone Creek, NZ grass-fed with a minimum marble score 4+			
King cut		450g	72
Wakanui, Ashburton, NZ, 18 months grass-fed then grain finished			
Sirloin on the bone		350g	49
Rump		450g	44
Scotch		350g	64
Canterbury Angus, Canterbury, NZ, grass-fed only			
Petit eye fillet		180g	41
Bone in eye fillet		370g	55
T-bone			12per/100g

Other Cuts

Ebony Black Angus rib eye on the bone, Queensland, Australia		16per/100g
Lumina lamb rack, South Island, NZ	225g/450g	45/90
Chef's Board, selection of chef's three favourite cuts		POA

Top Your Steak

Blue cheese wedge 10 Snow crab 45

Sauce Selection

All cuts come with red wine jus and one sauce

Porcini jus	Black garlic butter
Truffle horseradish chipotle béarnaise	Spinach and Gorgonzola
Café de Paris butter	Béarnaise
Green peppercorn	Jalapeño hollandaise

Additional sauces \$3 each, complimentary mustards available

Sides

12 each or three for 32

Truffle steak fries, parmesan	Scorched carrots
Truffle, bacon mac 'n' cheese	Baked candied kumara, pecans
Roasted mushrooms	JSH creamed spinach
Whipped potato	Seasonal green vegetables
Onion rings	