

EST  2006

# JERVOIS

STEAKHOUSE

## CHINESE NEW YEAR SHARED BANQUET MENU

\$165 PP, WHOLE TABLE PARTICIPATION

17<sup>TH</sup> FEBRUARY - 3<sup>RD</sup> MARCH 2026

### TO START

Wagyu dumpling

### FOR THE TABLE

*All dishes are served together, banquet-style.*

### SEAFOOD

Dozen freshly shucked oysters, shallot, red wine vinegar

Gochujang glazed calamari, kimchi, gochujang aioli

Grilled Black Tiger prawns, chilli & garlic butter, lemon

Half or whole grilled Fiordland crayfish supplement 75 / 130

### CUTS

Greenstone Creek King Cut, grass fed, NZ

Lumina Lamb Rack, *South Island, NZ*

### SAUCES

Green peppercorn sauce

Black garlic butter

XO sauce

### SIDES

French fries

Seasonal greens, black vinegar & furikake

Roasted garlic mushrooms

