



## Entrées

Hand crafted bread, JSH butter, Himalayan salt	10
Mediterranean whitebait, extra virgin olive oil, chili, garlic, pita bread	30
Crispy calamari, hummus, green harissa dressing	23
Chicken liver pate, toasted bread, preserved blueberries	22
Grass fed beef steak tartare, raw yolk, hot sauce, mustard, game chips	23
JSH Caesar salad, slow cooked egg, anchovy, classic dressing	21

## Mains

Gnocchi, Mushroom medley, mushroom puree, house made curds	26/36
Confit duck leg, braised bean cassoulet, kale, sherry onions	37
Grilled market fish, caper and lemon butter	38

## Steaks

### Wakanui, Ashburton, NZ, 18 months grass-fed then grain finished

Sirloin on the bone	350g	49
Rump	450g	44
Scotch	350g	55

### Taupo Beef, Waikato, NZ, grass-fed only

Petit eye fillet	180g	39
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### First Light Wagyu, Gisborne, Hawke's Bay, NZ, grass-fed only

Hanging tender	MBS 6	200g	49
Rump cap	MBS 5	350g	52
Eye fillet	MBS 5	200g	56

## Other Cuts

Beef rib eye on the bone, Bindaree, AUS	14 per/100g
Te Mana lamb rack 225g/450g	40/79

## Sauce Selection – all cuts come with red wine jus and one sauce

Porcini jus	Truffle horseradish chipotle béarnaise
Café de Paris butter	Green peppercorn
Horseradish sauce	Jalapeno hollandaise
Béarnaise	Red wine jus

Additional sauces \$3 each, complimentary mustards available.

## Sides

Truffle steak fries, parmesan	12	Truffle, bacon mac 'n' cheese	12
Roasted mushrooms	10	Whipped potato	10
Onion rings	10	Scorched carrots	10
Baked candied kumara, pecans	10	JSH creamed spinach	10

A 2% surcharge applies to all credit card and contactless payments. Eftpos and cash payment available with no surcharge. All individual guests are required to register at [guesthq.co.nz](http://guesthq.co.nz) for contact tracing purposes. Thank you.