



## FUNCTION PACKAGES

### THE AUTHENTIC STEAKHOUSE EXPERTS SINCE 2006.

Jervois Steak House is dedicated to the art of the perfect steak. We bring an authentic steakhouse experience straight to your plate.

Our 17 years of hospitality have been defined by our timeless menu, faithful service and a dining experience that's as intimate as it is elevated. With this legacy, Jervois Steak House has carved out a reputation as an institution.

Jervois Steak House is synonymous with celebration, with our cosy dining space the ideal place to unwind with a glass of something special. A match for every moment, there is no occasion too big or small — from birthdays and anniversaries to everything in between.

We warmly invite our guests to experience timeless fine dining, where tradition meets modernity, and every bite is a celebration of flavours.

Our set menus are designed to suit groups of 10 or more. Please contact us directly if you have any queries about our set menus or functions packages.

09 376 2049 or email [auckland@jervoissteakhouse.co.nz](mailto:auckland@jervoissteakhouse.co.nz).

\$100 pp set menu

Two courses

### TO START

Daily Bread sourdough, whipped brown butter, extra virgin olive oil

### ENTRÉES

Gochujang glazed calamari, kimchi, gochujang aioli

Duck liver parfait, apple chutney, pecans, brioche

House beef tartare, raw yolk, wagyu fat toast, Vintage Waikato

Burrata, butternut pumpkin, hazelnut beurre noisette, sourdough

### MAINS

Petit eye fillet, *Waikato, NZ* 180g

Scotch fillet, *South Island, NZ* 300g

Sirloin, *South Island, NZ* 300g

Confit duck leg, kumara fondant, quince, Grand Marnier jus

Market fish, caramelised cauliflower purée, brassicas, golden raisins

### SAUCES

*All cuts are served with red wine jus & one sauce*

Béarnaise sauce

Green peppercorn sauce

Mandys horseradish sauce

Mushroom sauce

Spinach & blue cheese sauce

Truffle horseradish chipotle béarnaise sauce

Green garlic butter

### SIDES

French fries

House creamed spinach

Green beans, black vinegar & furikake

Seasonal green salad

### ADDITIONAL ACCOMPANIMENTS FOR THE TABLE

Fresh seasonal oysters, lemon, shallot red wine vinegar MP

Cheese board 26

Dessert Each 18

\$135 pp premium set menu

Two courses

## TO START

Daily Bread sourdough, whipped brown butter, extra virgin olive oil

## ENTRÉES

Duck liver parfait, apple chutney, pecans, brioche

Seared scallops, green garlic, shallot, Champagne butter sauce

Black Tiger prawns, green harissa butter, citrus, green herbs

House beef tartare, raw yolk, wagyu fat toast, Vintage Waikato

Burrata, butternut pumpkin, hazelnut beurre noisette, sourdough

## MAINS

Wagyu scotch, *Canterbury, NZ* MBS 6 300g

Wagyu eye fillet, *Canterbury, NZ* MBS 6 200g

Coastal lamb, *Hawke's Bay, NZ* 500g

Confit duck leg, kumara fondant, quince, Grand Marnier jus

Market fish, caramelised cauliflower purée, brassicas, golden raisins

## SAUCES

*All cuts are served with red wine jus & one sauce*

Béarnaise sauce

Green peppercorn sauce

Mandys horseradish sauce

Mushroom sauce

Spinach & blue cheese sauce

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Green garlic butter

## SIDES

French fries

House creamed spinach

Green beans, black vinegar & furikake

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## ADDITIONAL ACCOMPANIMENTS FOR THE TABLE

Fresh seasonal oysters, lemon, shallot red wine vinegar MP

Cheese board 26

Dessert Each 18

A third dessert course can be added upon request for \$18 pp.

### DESSERTS

Vanilla crème brûlée, passionfruit sorbet, shortbread crumb	18
Manjari chocolate torte, peanut, banana, cocoa nib brittle	20
Gingerbread pudding, poached pear, vanilla ice cream	19
Sorbet & ice cream selection	18
Affogato, homemade biscotti, vanilla gelato, liqueur	18
Cheese selection, local & European cheeses, quince marmalade	26

### DESSERT WINES

2016 Mt Difficulty Late Harvest Riesling <i>Central Otago, NZ</i>	17	85
2023 Yalumba Botrytis Viognier <i>Barossa Valley, AU</i>	17	85
2021 Chapoutier Muscat Beaume de Venise <i>Rhône, FR</i>	20	100

### AFTER DINNER DRINKS

Negroni Gin, Campari, Sweet Red Vermouth	22
Old Fashioned Bourbon, brown sugar, bitters, orange zest	22
Grasshopper Crème de Menthe, Crème de Cacao, cream	22
Brandy Alexander Klipdrift Premium Brandy, chocolate, cream, nutmeg	22

## JERVOIS STEAK HOUSE RESTAURANT SPACES



### PRIVATE DINING ROOM

Up to 12 guests

Located upstairs in the restaurant. The private dining room can be fully closed off to the restaurant. The interior blends rustic elements from the building's original heritage with modern warm tones & James Russ lighting. Relax into plush leather seating with a bespoke tan called "Jervois Molasses" and enjoy an authentic steakhouse experience for your special occasion.



### KITCHEN SIDE DINING ROOM

Up to 14 guests

Positioned in front of the Jervois Steak House kitchen, this space will guarantee excitement for its guests. Accompanied by a fireplace, the long elegantly arranged table is perfect for banquet-style dining experiences.



### MAIN DINING ROOM

The main dining room space is located upstairs and offers the ultimate Jervois Steak House dining experience for its guests. Warm tones, luxurious genuine leather seating, and glowing mood lighting. The space is flexible for a range of function sizes.



### THE BAR

Up to 8 guests

An intimate yet more casual space at Jervois Steak House that encourages engaging conversations and shared laughter. Seating up to 8 guests, this area is perfect for a relaxed gathering with friends or a pre-dinner aperitif.

### GET IN TOUCH

For exclusive use of Jervois Steak House restaurant, please enquire directly.

[auckland@jervoissteakhouse.co.nz](mailto:auckland@jervoissteakhouse.co.nz)

09 376 2049



## TERMS & CONDITIONS

Reservations that are not confirmed within 24 hours using the secure link to provide credit card details will be automatically cancelled.

If you opt for a set menu, we kindly request that you confirm your menu choices 48 hours before your scheduled booking.

Should you choose the private room option, there is a minimum expenditure of \$2000 along with a \$100 room charge. In the event that the minimum spend isn't met, the shortfall will be added to the final bill.

Payments made with credit cards and PayWave are subject to a surcharge of 1.7%.

We kindly ask that you confirm the number of guests at least 2 days before your booking.

In the event that you arrive with fewer guests than the number confirmed without prior notification before your booking time, a fee of \$95, or the set menu value, per non-attending guest will be applicable.

We recognize that unforeseen situations can arise. If you need to modify your party size within the 48-hour window, kindly contact the restaurant at [admin@aucklandjsh.co.nz](mailto:admin@aucklandjsh.co.nz) or call 09 376 2049. Please be aware that we might not always be available to answer phone calls promptly. Therefore, we recommend sending an email as it is our preferred mode of communication.