

EST  2006

JERVOIS

STEAKHOUSE

NEW YEAR'S EVE 2024
SET MENU
175PP

FOR THE TABLE

Hand crafted breads, whipped brown butter

ÉNTREES

Fresh seasonal oysters, lemon, shallot chardonnay vinegar

Burrata, courgette, edamame, ginger agrodolce, sourdough

Black tiger prawn cocktail, Marie Rose, avocado, iceberg

Yellow fin tuna, radish, cucumber, leche de tigre

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

MAINS

Market fish, shiitake XO, savoy cabbage, chilli

Roast chicken breast, courgette, pickled ginger, miso beurre blanc

Potato gnocchi, vodka sauce, burrata, basil

Greenstone Creek, scotch, grass fed, NZ, 300g

Canterbury Angus, eye fillet grass fed, Canterbury, NZ, 200g

Lake Ohau Wagyu, sirloin 200 days grain fed, Central Otago, NZ, MBS 6, 250g

Zen-Noh Wagyu Scotch, grain fed only, Miyazaki, A5 MBS 12, 200g (supplement \$60)

SIDES FOR THE TABLE

Truffle parmesan french fries

Seasonal greens, black vinegar & furikake

Signature creamed spinach

Waldorf salad, candied walnuts, celery, apple, Craggy Range Farmhouse Danbo

DESSERTS

Manjari chocolate torte, strawberries & strawberry sorbet

Vanilla panna cotta, poached rhubarb, rhubarb sorbet, shortbread crumb

Selection of Local & European Cheese, quince, fresh fruit, crackers



**NEW YEAR'S EVE 2024
CHILDREN'S SET MENU
45PP**

Canterbury Angus eye fillet, 100g

Hurunui Beef scotch, 150g

Roasted free range chicken leg

Market fish, tempura battered or pan fried

Crumbed calamari bites, lemon

SIDES FOR THE TABLE

Choose two, included with your choice of main

Whipped potato

Shoestring fries

Vegetables of the day

Garden salad

DESSERT

Two Scoops of Vanilla, Chocolate or Hokey Pokey Ice Cream