

EST 2006



JERVOIS

STEAKHOUSE

\$100 pp set menu

Two courses, available for groups of 2 - 4 people.

Set menus are available by pre-booking only. Please email auckland@jervoissteakhouse.co.nz a minimum of 48 hours before your desired visit date.

TO START

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

ENTRÉES

Gochujang glazed calamari, kimchi, gochujang aioli

Chicken liver parfait, pickled grapes, hazelnut crumb

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

Burrata, stone fruit, prosciutto, macadamia, sourdough

MAINS

Petit eye fillet, *Waikato, NZ* 180g

Scotch fillet, *Victoria, AU* 300g

Sirloin, *South Island, NZ* 300g

Free range chicken breast, miso beurre blanc, zucchini, pickled ginger

Pan fried market fish, acqua pazza, fennel, tomato

SAUCES & BUTTER

All cuts are served with red wine jus & one sauce

Béarnaise

Green peppercorn

Mandys horseradish

Mushroom

Spinach & blue cheese

Truffle horseradish chipotle béarnaise

XO

SIDES

Shoestring fries

Signature creamed spinach

Seasonal green vegetables, hazelnut granola

Seasonal green salad

ADDITIONAL ACCOMPANIMENTS FOR THE TABLE

Mumm Cordon Rouge Champagne bottle on arrival 115

Fresh seasonal oysters, lemon, shallot red wine vinegar MP

Cheese board 26

Dessert Each 15

Beverage is on consumption

\$130 pp premium set menu

Two courses, available for groups of 2 - 4 people.

Set menus are available by pre-booking only. Please email auckland@jervoissteakhouse.co.nz a minimum of 48 hours before your desired visit date.

TO START

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

ENTRÉES

Chicken liver parfait, pickled grapes, hazelnut crumb

Seared scallops, shallots, green garlic butter, lemon

Black tiger prawns cocktail, Marie Rose, avocado, iceberg

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

Burrata, stone fruit, prosciutto, macadamia, sourdough

MAINS

Wagyu scotch, *Central Otago, NZ* MBS 6 300g

Wagyu eye fillet, *Central Otago, NZ* MBS 6 200g

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

Free range chicken breast, miso beurre blanc, zucchini, pickled ginger

Pan fried market fish, acqua pazza, fennel, tomato

SAUCES & BUTTER

All cuts are served with red wine jus & one sauce

Béarnaise

Green peppercorn

Mandys horseradish

Mushroom

Spinach & blue cheese

Truffle horseradish chipotle béarnaise

XO

SIDES

Shoestring fries

Signature creamed spinach

Seasonal green vegetables, hazelnut granola

Seasonal green salad

ADDITIONAL ACCOMPANIMENTS FOR THE TABLE

Mumm Cordon Rouge Champagne bottle on arrival 115

Fresh seasonal oysters, lemon, shallot red wine vinegar MP

Cheese board 26

Dessert Each 15

Beverage is on consumption