

## DÉGUSTATION

6 course	150 pp
With matching wines	235 pp
<i>Whole table participation &amp; minimum two people required.</i>	

## TO START

Hand crafted breads, whipped brown butter	7 pp
Charcuterie of local & European meats, pickles, sourdough	35
Fresh seasonal oysters, lemon, shallot chardonnay vinegar	MP

## ENTRÉES

Burrata, charred leeks, truffle, hazelnut beurre noisette	29
Tuna carpaccio, coconut, pineapple, lime, mint oil	29
Black tiger prawn cocktail, Marie Rose, avocado, iceberg	30
JSH beef tartare, raw yolk, wagyu fat toast, Vintage Waikato	28
Duck liver parfait, mulled wine jelly, pickled pear, hazelnut, sourdough	23
Gochujang glazed calamari, kimchi, gochujang aioli	27
Roasted bone marrow, pickled onion gremolata, sourdough	28
West Coast whitebait fritter, lemon butter sauce, chives	35

## MAINS

Market fish, 'nduja fregola, mussels, lemon, parsley	42
Roast chicken breast, green garlic butter, cider braised cabbage	38
Potato gnocchi, vodka sauce, burrata, basil	36
Grilled Alpine salmon, brown butter	44

## SALADS

Caesar salad, little gem lettuce, soft egg, anchovy, pancetta, parmesan	24
Green leaf salad, fennel, Dijon vinaigrette	17
Roast beetroot, goat's cheese, citrus, rocket	19
Waldorf salad, candied walnuts, celery, apple, Craggy Range Farmhouse Danbo	19

EST  2006

# JERVOIS

STEAKHOUSE

## STEAKS

### SIGNATURE CUT

*Greenstone Creek, grass fed, NZ*

King cut	MBS 4+	450g	82
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### ANGUS CUTS

*Canterbury Angus, grass fed only, Canterbury, NZ*

Petit eye fillet		180g	48
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Bone in eye fillet		370g	58
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T-Bone			12 / 100g
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*Jack's Creek, 180 day grain fed, New South Wales, AU*

Rump		350g	49
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*Hurunui Beef, grain finished, South Island, NZ*

Scotch		350g	84
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### WAGYU CUTS

*Zen-Noh, grain fed only, Miyazaki, JP*

Scotch A5	MBS 12		75 / 100g
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*Carrara Wagyu, grain fed only, Queensland, AU*

Sirloin	MBS 8+		57 / 100g
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*Lake Ohau, 200 days grain fed, Central Otago, NZ*

Scotch	MBS 6	300g	96
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Bavette	MBS 6	200g	49
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Sirloin	MBS 6	300g	76
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### SHARING CUTS

Rib eye on the bone			POA / 100g
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Wagyu short rib, 12hr slow cooked, jerk spice			16 / 100g
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Chef's Board, three of our favourite cuts			MP
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### OTHER CUTS

Lumina lamb rack		250g	49
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South Island, NZ		500g	95
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Wapiti wild venison loin		200g	52
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*Fiordland, NZ*

## SAUCES & BUTTER

*All cuts are served with red wine jus & one sauce. Complimentary mustards available.*

Béarnaise sauce	
Black garlic butter	
Café de Paris butter	
Green peppercorn sauce	
Jalapeño salsa	
Mushroom sauce	
XO sauce	
Spinach & gorgonzola sauce	
Truffle horseradish chipotle béarnaise sauce	
Additional sauce	Each 4

## STEAK ACCOMPANIMENTS

Blue cheese wedge	12
Roasted bone marrow	14
Black tiger prawns	Three 22

## SIDES

Each 13 / Three 36

Truffle bacon mac 'n' cheese	
Roasted garlic mushrooms	
Whipped potato	
Wagyu fat roasted potatoes	
Onion rings	
Scorched carrots	
Signature creamed spinach	
Seasonal green vegetables, hazelnut granola	
French fries, aioli	
add parmesan & truffle	3

*A 1.7% surcharge applies to all credit card and contactless payments.  
Cash & eftpos payment available with no surcharge.*