

DÉGUSTATION

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|---|--------|
| 6 course | 150 pp |
| With matching wines | 210 pp |
| <i>Whole table participation & minimum two people required.</i> | |

TO START

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

ENTRÉES

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| Burrata, charred leeks, truffle, hazelnut beurre noisette | 29 |
| Yellow fin tuna, radish, cucumber, leche de tigre | 32 |
| Black tiger prawn cocktail, Marie Rose, avocado, iceberg | 30 |
| JSH classic beef tartare, raw yolk, wagyu fat toast, Vintage Waikato | 28 |
| Chicken liver parfait, pickled grapes, hazelnut crumb | 25 |
| Gochujang glazed calamari, gremolata, herb salad | 27 |
| Roasted bone marrow, pickled onion gremolata, sourdough | 28 |
| West Coast whitebait fritter, lemon butter sauce, chives | 35 |

MAINS

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| Pan fried market fish, acqua pazza, fennel, tomato | 44 |
| Free range chicken breast, miso beurre blanc, zucchini, pickled ginger | 38 |
| Potato gnocchi, heirloom tomato, zucchini, basil, goat's cheese | 36 |
| Grilled Alpine salmon, brown butter | 44 |

SALADS

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| Caesar salad, little gem lettuce, soft egg, anchovy, pancetta, parmesan | 24 |
| Roast beetroot, goats cheese, citrus, rocket | 19 |
| Seasonal green salad, pickled fennel, Kalamata olives, feta, ranch | 18 |

EST  2006

JERVOIS

STEAKHOUSE

STEAKS

SIGNATURE CUT

Greenstone Creek, grass fed, NZ

| | | | |
|----------|--------|------|----|
| King cut | MBS 4+ | 450g | 79 |
|----------|--------|------|----|

ANGUS CUTS

Canterbury Angus, grass fed only, Canterbury, NZ

| | | | |
|--------------------|--|------|-----------|
| Petit eye fillet | | 180g | 48 |
| Bone in eye fillet | | 370g | 58 |
| T-Bone | | | 12 / 100g |

Ebony Black Angus, grain finished for 120 days, Queensland, AU

| | | | |
|---------|--|------|----|
| Sirloin | | 300g | 68 |
|---------|--|------|----|

The Wanderer, barley fed, free range, Victoria AU

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|--------|--|------|----|
| Scotch | | 350g | 84 |
|--------|--|------|----|

WAGYU CUTS

Zen-Noh, grain fed only, Miyazaki, JP

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

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

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|----------|-------|------|----|
| Scotch | MBS 6 | 300g | 96 |
| Bavette | MBS 6 | 200g | 49 |
| Sirloin | MBS 6 | 300g | 76 |
| Rump cap | MBS 6 | 300g | 49 |

SHARING CUTS

Ebony Black Angus, grain finished for 120 days, Queensland, AU

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|---------------------|-----------|
| Rib eye on the bone | 16 / 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 |
| <i>South Island, NZ</i> | | 500g | 95 |

| | | | |
|--------------------------|--|------|----|
| Wapiti wild venison loin | | 200g | 52 |
| <i>Fiordland, NZ</i> | | | |

SAUCES & BUTTER

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

Béarnaise

Black garlic butter

Café de Paris butter

Green peppercorn

Jalapeño salsa

Mushroom

XO

Spinach and gorgonzola

Truffle horseradish chipotle béarnaise

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

JSH creamed spinach

Seasonal green vegetables, hazelnut granola

Fries, shoestring or steak, aioli

add parmesan & truffle 3

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