



Entrées

Hand crafted bread, JSH Garlic butter, EVO	10
Raw fish selection, JSH condiments	25
Grilled Australian prawns, chorizo, green olive relish, lemon	30
West coast whitebait fritter, lemon butter sauce, lemon and chives	30/45
Crispy calamari, Vietnamese salad, palm sugar & coriander dressing	20
Chicken liver pate, toasted whole grain bread, preserved blueberries	21
Grass fed beef steak tartare, raw yolk, hot sauce, mustard, toast	22

Mains

Gnocchi, whipped feta, buttered greens, parmesan shavings	20/30
Free Range Chicken Breast, braised bean cassoulet, pancetta, kale, onions	34
Market Fish, toasted almond, brown butter, lemon	32

Salads

JSH Caesar salad, slow cooked egg, anchovy, classic dressing	16
Roof top greens, radish, Kalamata olives, feta, crispy shallots	12

A 2% surcharge applies to all credit card and contactless payments.

Eftpos and cash payment available with no surcharge.

All individual guests are required to register at gquesthq.co.nz for contact tracing purposes. Thank you.

Steaks

Zen-Noh Wagyu, Miyazaki, Japan, grain fed only

Sirloin (A5)	MBS 12	250g	160
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Diamantina Wagyu, western Queensland, AUS, grain fed

Sirloin	MBS 9	250g	80
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First Light Wagyu, Gisborne, Hawke's Bay, NZ, grass-fed only

Scotch	MBS 5	300g	69
Rump cap	MBS 5	350g	52
Bavette	MBS 3- 5	250g	44

Darling Downs Wagyu, Queensland, AUS, grain fed

Hanging tender		MBS 6	200g 49
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Wakanui, Ashburton, NZ, 18 months grass-fed then grain finished

Sirloin on the bone		350g	47
Rump		300g	45
Scotch		300g	52

Taupo Beef, Waikato, NZ, grass-fed only

Petit eye fillet		180g	39
T-Bone		800g	96

Sahring Cuts

Beef rib eye on the bone, Bindaree, AUS			14 per/100g
Chef's board, selection of chef's three favourite cuts			POA
Hawke's bay lamb rack		250g/500g	45/80
Raukumara wild venison		200g	45

Top up your steak

Eggs 6 Gorgonzola wedge 8 Prawns 25

Sauce Selection- *All cuts come with red wine jus and one sauce-* Additional sauces \$3 each

Classic Bearnaise	Green peppercorn
Mushroom Sauce	Café de Paris butter
Jalapeno hollandaise	Spinach and Gorgonzola
Truffle horseradish chipotle béarnaise	Horseradish sauce

Sides

10\$ each or 3 for 27\$

Steak Cut fries, Aioli	Truffle mac 'n' cheese
Roasted mushrooms	Whipped potato
Onion rings	Brussel Sprouts, bacon
Roasted beetroot, goat's cheese, rocket	JSH creamed spinach
Baked candied kumara, pecans	