



## To Start

Hand crafted bread, JSH butter, New Zealand flaky salt, EVO 12

## Entrées

Crispy calamari, tahini, walnut tarator, smoked chilli oil, coriander 24

West coast whitebait fritter, lemon butter sauce, and chives 26/36

Grilled Mooloolaba prawns, XO butter, crispy shallots, lime 32/58

Duck liver parfait, shallot marmalade, toasted sourdough 22

## Mains

Alpine salmon, roasted brussels sprouts, brown butter, lemon 38

Forest mushroom pappardelle, truffle, rocket gremolata, pecorino 22/34

## Salads

Roof top greens, crispy shallots, feta, Kalamata olives 13

Pecan and herb slaw, purple cabbage, red onion, aged balsamic 13

Caesar salad, slow cooked egg, anchovy, classic dressing 18

## Dessert

Creme brulee tart, hokey pokey, marshmallow 17

Local and European cheese selection 17

## Signature Cuts

*Ocean Beef, Rakaia Gorge, South Island NZ, 18 months pasture fed then grain finished slow roasted and by pre-order only (24 hours' notice)*

King Cut	450g	73
Queen Cut	300g	57

## Wagyu

*Firstlight Wagyu, Gisborne, Hawke's Bay, NZ, grass fed only.*

Scotch	MBS 5	300g	70
Rump Cap	MBS 5	350g	53
Bavette	MBS 4	250g	45

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

Sirloin (A5)	MBS 12	250g	162
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*Carrara Wagyu, Queensland, AUS, 350 days grain fed*

Sirloin	MBS 8	250g	82
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*Darling Downs, Queensland, AUS, grain fed*

Hanging tender	MBS 6	200g	51
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## Angus

*Taupo beef, Waikato Region, NZ, grass-fed whole life.*

Petit eye fillet	180g	41
T-Bone	800g	96

*Wakanui, Canterbury, NZ, 18 months grass-fed then grain finished*

Scotch	300g	48
Sirloin on the bone	350g	49
Rump	450g	45

## Sharing Cuts

Carrara Wagyu Ribeye, MS 7, Queensland, Australia	19 per/100g
Chef's Board selection of chefs three favourite cuts	POA

## Other Cuts

Hawke's bay lamb rack	250g/500g	47/82
Fiordland wild venison loin	250g	46

## Top Your Steak

Eggs 6   Blue Cheese Wedge 10   Prawns 25   King Crab Leg 40   Oysters mkt/price

## Sauce selection

All cuts come with red wine jus and one sauce

Béarnaise	Green peppercorn
Mushroom sauce	Café de Paris butter
Jalapeno hollandaise	Spinach and Blue Cheese
Truffle horseradish chipotle béarnaise	Horseradish sauce

Additional sauces \$5

## Sides

\$11 each or three for \$30

Steak fries, aioli	Truffle mac 'n' cheese
Roasted forest mushrooms	Sasonal greens, hazelnut, blue cheese butter
Onion rings	JSH creamed spinach
Baked candied kumara, pecans	
Whipped potato	
Roasted beetroot, goat's cheese, rocket	