



JERVOIS STEAK HOUSE

6 course <i>dégustation</i> minimum two people	120 pp
With matching wines	200 pp

To Start

Hand crafted bread, JSH butter, New Zealand flaky salt	12
House cured meats, proper pickles, bread	21
Fresh seasonal oysters, lemon, shallot vinegar	mkt/price

Entrées

Salt and chili squid, walnut tarator, tahini, chili oil	23
Shallot 'tarte tatin', whipped chevre, toasted walnut, rocket	23
Yorkshire pudding, duck liver parfait, beef cheek gravy	25
JSH classic grass-fed beef steak tartare, raw yolk, hot sauce, mustard, game chips	24
Crayfish raviolo, vanilla brown butter, aged balsamic, witloof	34
West coast whitebait fritter, lemon butter sauce and chives	30
Alaskan king crab, n'duja butter, lime, soft white bread	55

Mains

Forest mushroom pappardelle, truffle, rocket gremolata, parmesan	34
'Coq au Vin', sous vide breast, bacon braised legs, red wine chicken gravy	37
Alpine salmon, roasted brussels sprouts, brown butter, lemon	39

Salads

JSH caesar salad, slow cooked egg, anchovy, classic dressing	21
Roof top greens, radish, Kalamata olives, feta, crispy shallots	15
Roasted beetroot, radicchio, sherry vinegar, ricotta salata	14

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

Eftpos and cash payments available with no surcharge.

Steaks

First Light Wagyu, Gisborne, Hawke's Bay, NZ, grass-fed only			
Scotch	MBS 5	300g	70
Zen-Noh, Miyazaki, Japan, grain-fed only			
Sirloin (A5)	MBS 12		75per/100g
Diamantina, Queensland, AUS, grain-fed			
Sirloin	MBS 8		45per/100g
Darling Downs, Queensland, AUS, grain-fed			
Hanging tender	MBS 6	200g	57
Greenstone Creek, NZ grass-fed with a minimum marble score 4+			
King cut		450g	68
Wakanui, Ashburton, NZ, 18 months grass-fed then grain finished			
Sirloin on the bone		350g	49
Rump		450g	44
Scotch		350g	55
Taupo Beef, Waikato, NZ, grass-fed only			
Petit eye fillet		180g	39
Bone in eye fillet		370g	55

Other Cuts

Taupo Beef T-bone, Waikato, NZ			12per/100g
Ocean Beef rib eye on the bone, Rakaia Gorge, NZ			14per/100g
Te Mana lamb rack, South Island, NZ	225g/450g		40/79
Chef's Board, selection of chef's three favourite cuts			POA

Top Your Steak

Blue cheese wedge 10 King crab 42

Sauce Selection

All cuts come with red wine jus and one sauce

Porcini jus	Horseradish sauce
Truffle horseradish chipotle béarnaise	Spinach and Gorgonzola
Café de Paris butter	Béarnaise
Green peppercorn	Jalapeño hollandaise

Additional sauces \$3 each, complimentary mustards available

Sides

Truffle steak fries, parmesan	12	Scorched carrots	10
Truffle, bacon mac 'n' cheese	12	Baked candied kumara, pecans	10
Roasted mushrooms	10	JSH creamed spinach	10
Whipped potato	10	Brussel Sprouts, bacon, pearl onion	10
Onion rings	10		