



JERVOIS STEAK HOUSE



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

To Start

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| Hand crafted bread, JSH butter, extra virgin olive oil | 12 |
| House cured meats, proper pickles, bread | 21 |
| Fresh seasonal oysters, lemon, shallot vinegar | mkt/price |

Entrées

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| Crispy calamari, gochujang glaze, kimchi, gochujang aioli | 24 |
| West coast whitebait fritter, lemon butter sauce, chives | 26 |
| Grilled Mooloolaba prawns, vadouvan butter, fried curry leaf, charred lemon | 32 |
| 'Duck and waffles', duck liver parfait, croissant waffles, roasted grapes | 23 |
| Alaskan king crab, Creole butter, roasted garlic, old bay spice, soft white bread | 55 |
| JSH Classic beef tartare, raw yolk, hot sauce, mustard, game chips | 23 |
| Wagyu beef carpaccio, wasabi vinaigrette, daikon, pickled ginger, lotus root | 22 |
| New Zealand burrata, grilled and shaved zucchini, toasted pine nuts, mint, lemon | 25 |

Mains

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| Alpine salmon, seasonal green vegetables, brown butter, lemon | 39 |
| Free range chicken breast, green harissa, silver beet, salted lemon, hung yoghurt | 38 |
| Orzo risotto, semi dried heirloom tomatoes, kalamata olive, parmigiana Reggiano | 34 |
| Yellow fin tuna, seared rose veal fillet, confit tuna emulsion, caper berries, pickled anchovy | 38 |

Salads

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| Roof top greens, crispy shallots, feta, Kalamata olives | 15 |
| Pecan and herb slaw, purple cabbage, red onion, aged balsamic | 14 |
| Caesar salad, slow cooked egg, anchovy, classic dressing | 21 |

*A 2% surcharge applies to all credit card and contactless payment.
Eftpos and cash payments available with no surcharge.*

Steaks

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|--|--------|------|------------|
| Carrara Wagyu, Queensland, AUS, grain-fed, 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 | | 50per/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 | | | 22per/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

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| Porcini jus | Black garlic butter |
| Truffle horseradish chipotle béarnaise | Spinach and Gorgonzola |
| Café de Paris butter | Béarnaise |
| Green peppercorn | Jalapeño hollandaise |

Additional sauces \$3 each, complimentary mustards available

Sides

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| 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 | Seasonal green vegetables | 12 |
| Onion rings | 10 | | |