

TO START

Hand crafted breads, whipped brown butter, extra virgin olive oil	13
Market fish sashimi, ponzu, fermented cucumber, yuzu mignonette	29
Fresh seasonal oysters, lemon, shallot red wine vinegar	MP

ENTRÉES

Burrata, peas, broad beans, salsa verde, sourdough	24
JSH classic beef tartare, raw yolk, hot sauce, mustard, potato crisps	26
Black tiger prawn cocktail, Marie Rose, avocado, iceberg	29
Chicken liver parfait, pickled grapes, hazelnut crumb	23
Gochujang glazed calamari, kimchi, gochujang aioli	26
Alaskan king crab leg, creole butter, Old Bay spice, lemon	56
Seared scallops, shallots, green garlic butter, lemon	34 / 62
West Coast whitebait fritter, lemon butter sauce, chives	30 / 45

MAINS

Pan fried market fish, petits pois à la Francaise, pancetta	42
Free range chicken breast, miso beurre blanc, zucchini, pickled ginger	38
Potato gnocchi, taleggio, sugar snaps, asparagus, mint	36

SALADS

Caesar salad, little gem lettuce, soft egg, anchovy, pancetta, parmesan	22
Pecan and herb slaw, horseradish aioli	16
Green salad, fennel, apple, walnut, dijon vinaigrette	17
Roast beetroot, goats cheese, citrus, rocket	18

EST  2006

JERVOIS

STEAKHOUSE

STEAKS

SIGNATURE CUTS

Speckle Park Beef, Scotch, grass fed only, NZ

King cut		450g	75
Queen cut		300g	58

WAGYU CUTS

Zen-Noh, grain fed only, Miyazaki, JP

Sirloin A5	MBS 10	250g	190
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Lake Ohau, 200 day grain fed, Central Otago, NZ

Eye fillet	MBS 6	200g	65
Scotch	MBS 6	300g	87
Sirloin	MBS 6	250g	60

First Light, grass fed only, Hawke's Bay, NZ

Bavette	MBS 4	250g	45
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ANGUS CUTS

Taupō beef, grass fed only, Waikato, NZ

Petit eye fillet		180g	44
T-Bone		800g	97
Rump		400g	49

The Wanderer, barley fed, free range, Victoria, AU

Scotch		300g	65
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Pure South Handpicked, 55 day aged, grass fed, NZ

Sirloin		300g	56
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SHARING CUTS

Lake Ohau, 200 day grain fed, free range, Central Otago, NZ

Wagyu rib eye on the bone	MBS 6	26 per 100g	
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Savannah, grass fed, Canterbury, NZ

Rib eye on the bone		600g	95
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Chef's Board, three of our favourite cuts			MP
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OTHER CUTS

Lamb rack		250 / 500g	49 / 85
<i>Coastal Lamb, Hawke's Bay, NZ</i>			

Wapiti, Wild venison loin		200g	49
<i>Fiordland, NZ</i>			

Half roast chicken, herbs, lime			47
<i>Waitoa, NZ</i>			

SAUCES & BUTTERS

All cuts are served with red wine jus & one sauce

Béarnaise

Café de Paris butter

Green peppercorn

Porcini butter

Mandys horseradish

Jalapeño hollandaise

Mushroom

Spinach & blue cheese

Truffle horseradish chipotle béarnaise

Additional sauce

Each 5

STEAK ACCOMPANIMENTS

Free range egg

6

Gorgonzola wedge

12

Seasonal oysters

MP

Alaskan king crab leg

45

Grilled tiger prawn

10

SIDES

Each 12 / Three 32

Roasted garlic mushrooms

Onion rings

Truffle mac 'n' cheese

Signature creamed spinach

Whipped potato

Duck fat roasted rosemary potatoes

Baked candied kūmara, pecans

Seasonal green vegetables, hazelnut granola

Fries, shoestring or steak, aioli

add parmesan and truffle

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