



TO START

Hand crafted bread , JSH butter, New Zealand flaky salt, EVO	12
Raw fish selection , JSH condiments	26
Fresh seasonal oysters , lemon, shallot vinegar	mkt/price

ENTRÉES

Crispy calamari , tahini, walnut tarator, smoked chilli oil, coriander	24
West coast whitebait fritter , lemon butter sauce, and chives	26/40
Grilled Mooloolaba prawns , XO butter, crispy shallots, lime	32/58
Alaskan king crab , n'duja butter, lime, soft white bread	55
JSH Classic beef tartare , raw yolk, hot sauce, mustard, toast	23
Yorkshire pudding , duck liver parfait, beef cheek gravy	25
Shallot 'tart tatin' , whipped chevre, toasted walnut, rocket	24

MAINS

Hiramasa Kingfish , charred lemon, green harissa butter, herb salad	39
Alpine salmon , roasted brussels sprouts, brown butter, lemon	38
'Coq au Vin', sous vide breast , bacon rolled legs, red wine chicken gravy	38
Forest mushroom pappardelle , truffle, rocket gremolata, pecorino	24/36

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

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 each, complimentary mustards available.

SIDES

\$11 each or three for \$30

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