

TO START

Daily Bread sourdough, whipped brown butter, extra virgin olive oil	13
Fresh seasonal oysters, lemon, shallot red wine vinegar	MP

ENTRÉES

Tuna carpaccio, coconut, pineapple, lime, mint oil	29
Burrata, cauliflower, golden raisins, macadamia, sourdough	27
JSH beef tartare, raw yolk, wagyu fat toast, Vintage Waikato	26
Black Tiger Prawn cocktail, Marie Rose, avocado, iceberg	29
Duck liver parfait, mulled wine jelly, pickled pear, hazelnut, sourdough	23
Gochujang glazed calamari, kimchi, gochujang aioli	26
Roasted bone marrow, pickled onion gremolata, sourdough	26
Seared scallops, shallots, green garlic butter, lemon	34 / 62
West Coast whitebait fritter, lemon butter sauce, chervil	30 / 45

MAINS

Market fish, 'nduja fregola, mussels, lemon, parsley	42
Crumbed chicken, green garlic butter, cider braised cabbage	38
Potato gnocchi, vodka sauce, burrata, basil	36

SALADS

Caesar salad, little gem lettuce, soft egg, anchovy, pancetta, parmesan	22
Green leaf salad, fennel, dijon vinaigrette	17
Roast beetroot, goats cheese, citrus, rocket	18
Waldorf salad, candied walnuts, celery, apple, Craggy Range Farmhouse Danbo	19



JERVOIS

STEAKHOUSE

STEAKS

SIGNATURE CUT

Speckle Park Beef, scotch, grass fed only, NZ
King cut 450g 75

ANGUS CUTS

Hurunui Beef, grain finished, South Island, NZ
Scotch 300g 65

Pure South Handpicked, 55 day aged, grass fed, NZ
Sirloin 300g 59

Taupō beef, grass fed only, Waikato, NZ
Petit eye fillet 180g 44
T-Bone 800g 97
Rump 400g 49

WAGYU CUTS

Zen-Noh, grain fed only, Miyazaki, JP
Sirloin A5 MBS 10 79 per 100g

Lake Ohau, 200 day grain fed, Central Otago, NZ
Eye fillet MBS 6 200g 68
Scotch MBS 6 300g 90

SHARING CUTS

Chef's choice, large premium cuts on the bone to share MP

Savannah, grass fed, Canterbury, NZ
Rib eye on the bone 600g 95

Chef's Board, three of our favourite cuts MP

OTHER CUTS

Wagyu short rib, 12hr slow cooked, jerk spice 16 per 100g

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

SAUCES & BUTTERS

All cuts are served with red wine jus & one sauce

Béarnaise sauce

Café de Paris butter

Green peppercorn sauce

Porcini butter

Mandys horseradish sauce

Mushroom sauce

XO sauce

Spinach & blue cheese sauce

Truffle horseradish chipotle béarnaise sauce

Additional sauce Each 5

STEAK ACCOMPANIMENTS

Free range egg 6

Gorgonzola wedge 12

Seasonal oysters MP

Roasted bone marrow 12

Grilled Black Tiger Prawns Three 18

Seared scallops Three 16

SIDES

Each 12 / Three 32

Roasted garlic mushrooms

Onion rings

Truffle mac 'n' cheese

Signature creamed spinach

Whipped potato

Duck fat roasted rosemary potatoes

Honey & ginger glazed carrots

Roasted beetroot, goat's cheese, rocket

Seasonal green vegetables, hazelnut granola

French fries, aioli

add parmesan and truffle 3

A 1.7% surcharge applies to all credit card and contactless payments.

Cash & eftpos payment available with no surcharge.