



FUNCTION PACKAGES

THE AUTHENTIC STEAKHOUSE EXPERTS SINCE 2006.

Jervois Steak House is dedicated to the art of the perfect steak. We bring an authentic steakhouse experience straight to your plate.

Our 17 years of hospitality have been defined by our timeless menu, faithful service and a dining experience that's as intimate as it is elevated. With this legacy, Jervois Steak House has carved out a reputation as an institution.

Jervois Steak House is synonymous with celebration, with our cosy dining space the ideal place to unwind with a glass of something special. A match for every moment, there is no occasion too big or small — from birthdays and anniversaries to everything in between.

We warmly invite our guests to experience timeless fine dining, where tradition meets modernity, and every bite is a celebration of flavours.

Our set menus are designed to suit groups of 8 or more. Please contact us directly if you have any queries about our set menus or functions packages.

09 376 2049 or email auckland@jervoissteakhouse.co.nz.

SET MENU SELECTION

\$95 pp set menu

Banquet style for the table. A selection of our favourite dishes & cuts

TO START

Daily Bread sourdough, whipped brown butter, extra virgin olive oil

ENTRÉES

Gochujang glazed calamari, kimchi, gochujang aioli

Duck liver parfait, mulled wine jelly, pickled pear, hazelnut, sourdough

JSH beef tartare, raw yolk, wagyu fat toast, Vintage Waikato

Burrata, cauliflower, golden raisins, macadamia, sourdough

MAINS

Chef's Board

Petit eye fillet, *Waikato, NZ* 180g

Scotch fillet, *Hurunui, South Island, NZ* 300g

Taupō rump, *Hawke's Bay, NZ* 400g

Sauces, green peppercorn, mushroom, red wine jus, truffle horseradish bearnaise

Please ask our friendly team about vegetarian & pescatarian options.

SIDES

French fries

Signature creamed spinach

Seasonal green vegetables, hazelnut granola

Seasonal green salad

ADDITIONAL ACCOMPANIMENTS FOR THE TABLE

Fresh seasonal oysters, lemon, shallot red wine vinegar MP

Cheese board 26

Dessert Each 18

Beverage is on consumption

\$100 pp set menu

Two courses

TO START

Daily Bread sourdough, whipped brown butter, extra virgin olive oil

ENTRÉES

Gochujang glazed calamari, kimchi, gochujang aioli

Duck liver parfait, mulled wine jelly, pickled pear, hazelnut, sourdough

JSH beef tartare, raw yolk, wagyu fat toast, Vintage Waikato

Burrata, cauliflower, golden raisins, macadamia, sourdough

MAINS

Petit eye fillet, *Waikato, NZ* 180g

Scotch fillet, *Hurunui, South Island, NZ* 300g

Sirloin, *South Island, NZ* 300g

Crumbed chicken, green garlic butter, cider braised cabbage

Market fish, 'nduja fregola, mussels, lemon, parsley

SAUCES & BUTTER

All cuts are served with red wine jus & one sauce

Béarnaise sauce

Green peppercorn sauce

Mandys horseradish sauce

Mushroom sauce

Spinach & blue cheese sauce

Truffle horseradish chipotle béarnaise sauce

XO sauce

SIDES

French fries

Signature creamed spinach

Seasonal green vegetables, hazelnut granola

Seasonal green salad

ADDITIONAL ACCOMPANIMENTS FOR THE TABLE

Fresh seasonal oysters, lemon, shallot red wine vinegar MP

Cheese board 26

Dessert Each 18

Beverage is on consumption

\$135 pp premium set menu

Two courses

TO START

Daily Bread sourdough, whipped brown butter, extra virgin olive oil

ENTRÉES

Duck liver parfait, mulled wine jelly, pickled pear, hazelnut, sourdough

Seared scallops, shallots, green garlic butter, lemon

Black tiger prawns cocktail, Marie Rose, avocado, iceberg

JSH beef tartare, raw yolk, wagyu fat toast, Vintage Waikato

Burrata, cauliflower, golden raisins, macadamia, sourdough

MAINS

Wagyu scotch, *Central Otago, NZ* MBS 6 300g

Wagyu eye fillet, *Central Otago, NZ* MBS 6 200g

Coastal lamb, *Hawke's Bay, NZ* 500g

Crumbed chicken, green garlic butter, cider braised cabbage

Market fish, 'nduja fregola, mussels, lemon, parsley

SAUCES & BUTTER

All cuts are served with red wine jus & one sauce

Béarnaise sauce

Green peppercorn sauce

Mandys horseradish sauce

Mushroom sauce

Spinach & blue cheese sauce

Truffle horseradish chipotle béarnaise sauce

XO sauce

SIDES

French fries

Signature creamed spinach

Seasonal green vegetables, hazelnut granola

Seasonal green salad

ADDITIONAL ACCOMPANIMENTS FOR THE TABLE

Fresh seasonal oysters, lemon, shallot red wine vinegar MP

Cheese board 26

Dessert Each 18

Beverage is on consumption

A third dessert course can be added upon request for \$18 pp.

DESSERTS

Vanilla crème brûlée, poached rhubarb, rhubarb sorbet, shortbread crumb

Manjari chocolate torte, orange curd, mandarin

Apple tarte tatin, calvados caramel, vanilla bean ice cream

Sorbet & ice cream selection

Affogato, homemade biscotti, vanilla gelato, liqueur

Cheese selection, local & European cheeses, quince marmalade

DESSERT WINES

2018 Marisco Noble Sauvignon Blanc <i>Marlborough, NZ</i>	20	100
2016 Mt Difficulty Late Harvest Riesling <i>Central Otago, NZ</i>	15	105
2019 Yalumba Botrytis Viognier <i>Barossa Valley, AU</i>	15	80

AFTER DINNER DRINKS

Negroni Gin, Campari, Sweet Red Vermouth	22
Old Fashioned Bourbon, brown sugar, bitters, orange zest	20
Black Russian Vodka, kahlua	22
Manhattan Rye Whiskey, Sweet Red Vermouth, Angostura bitters	22

JERVOIS STEAK HOUSE RESTAURANT SPACES



PRIVATE DINING ROOM

Up to 12 guests

Located upstairs in the restaurant. The private dining room can be fully closed off to the restaurant. The interior blends rustic elements from the building's original heritage with modern warm tones & James Russ lighting. Relax into plush leather seating with a bespoke tan called "Jervois Molasses" and enjoy an authentic steakhouse experience for your special occasion.



KITCHEN SIDE DINING ROOM

Up to 14 guests

Positioned in front of the Jervois Steak House kitchen, this space will guarantee excitement for its guests. Accompanied by a fireplace, the long elegantly arranged table is perfect for banquet-style dining experiences.



MAIN DINING ROOM

The main dining room space is located upstairs and offers the ultimate Jervois Steak House dining experience for its guests. Warm tones, luxurious genuine leather seating, and glowing mood lighting. The space is flexible for a range of function sizes.



THE BAR

Up to 8 guests

An intimate yet more casual space at Jervois Steak House that encourages engaging conversations and shared laughter. Seating up to 8 guests, this area is perfect for a relaxed gathering with friends or a pre-dinner aperitif.

GET IN TOUCH

For exclusive use of Jervois Steak House restaurant, please enquire directly.

auckland@jervoissteakhouse.co.nz

09 376 2049



TERMS & CONDITIONS

Reservations that are not confirmed within 24 hours using the secure link to provide credit card details will be automatically cancelled.

If you opt for a set menu, we kindly request that you confirm your menu choices 48 hours before your scheduled booking.

Should you choose the private room option, there is a minimum expenditure of \$1500 along with a \$100 room charge. For Friday and Saturday evenings, the minimum spend is \$2000. From November to December the minimum spend is \$2000 for any day of the week. In the event that the minimum spend isn't met, the shortfall will be added to the final bill.

Payments made with credit cards and PayWave are subject to a surcharge of 1.7%.

We kindly ask that you confirm the number of guests at least 2 days before your booking.

In the event that you arrive with fewer guests than the number confirmed without prior notification before your booking time, a fee of \$95, or the set menu value, per non-attending guest will be applicable.

We recognize that unforeseen situations can arise. If you need to modify your party size within the 48-hour window, kindly contact the restaurant at admin@aucklandjsh.co.nz or call 09 376 2049. Please be aware that we might not always be available to answer phone calls promptly. Therefore, we recommend sending an email as it is our preferred mode of communication.