

EST  2006

JERVOIS

STEAKHOUSE

\$90 pp

Three course set menu

Upgrade to hand crafted breads, JSH butter, extra virgin olive oil

5pp

Upgrade to fresh seasonal oysters, lemon, shallot vinaigrette

MP

ENTRÉES

For the table served family style

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

Caesar salad, classic garnish

Gochujang glazed calamari, kimchi, gochujang aioli

MAINS

Grilled Alpine salmon, brown butter

Potato gnocchi, heirloom tomato, zucchini, basil, goats cheese

Roast chicken breast, courgette, pickled ginger, miso beurre blanc

Canterbury Angus Petit Eye Fillet, red wine jus

180g

ON THE SIDE

Steak fries, seasonal greens with black vinegar & furikake, creamed spinach, seasonal salad

DESSERT

Vanilla panna cotta, raspberries, rhubarb sorbet

Manjari chocolate torte, strawberries & strawberry sorbet

EST  2006

JERVOIS

STEAKHOUSE

\$120 pp

Three course set menu

Upgrade to hand crafted breads, JSH butter, extra virgin olive oil

5pp

Upgrade to fresh seasonal oysters, lemon, shallot vinaigrette

MP

ENTRÉES

For the table served family style

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

Caesar salad, classic garnish

Gochujang glazed calamari, kimchi, gochujang aioli

Cured meats, proper pickles, sourdough

MAINS

Grilled Alpine salmon, brown butter

Potato gnocchi, heirloom tomato, zucchini, basil, goats cheese

Roast chicken breast, courgette, pickled ginger, miso beurre blanc

Canterbury Angus Petit Eye Fillet, red wine jus

180g

Hurunui Scotch, *South Island, NZ*, red wine jus

350g

ON THE SIDE

Steak fries, seasonal greens with black vinegar & furikake, creamed spinach, seasonal salad

DESSERT

Vanilla panna cotta, raspberries, rhubarb sorbet

Manjari chocolate torte, strawberries & strawberry sorbet

Brûléed coconut rice pudding, grilled spiced rum pineapple, kaffir lime, coconut sorbet



JERVOIS

STEAKHOUSE

\$200 pp

Five course set menu

Upgrade to hand crafted breads, JSH butter, extra virgin olive oil

5pp

TO START

For the table served family style

Fresh seasonal oysters, lemon, shallot vinaigrette

Cured meats, proper pickles, sourdough

ENTRÉES

For the table served family style

Black tiger prawn cocktail, Marie Rose, avocado, iceberg

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

Gochujang glazed calamari, kimchi, gochujang aioli

A5 WAGYU TASTING

Carved at the table

MAINS

Grilled Alpine salmon, brown butter

Potato gnocchi, heirloom tomato, zucchini, basil, goats cheese

Roast chicken breast, courgette, pickled ginger, miso beurre blanc

Lumina Lamb Rack, red wine jus

225g

Hurunui Scotch, *South Island, NZ*, red wine jus

350g

Canterbury Angus Petit Eye Fillet, red wine jus

180g

ON THE SIDE

Steak fries, seasonal greens with black vinegar & furikake, creamed spinach, seasonal salad, onion rings, candied kumara

DESSERT

Vanilla panna cotta, raspberries, rhubarb sorbet

Manjari chocolate torte, strawberries & strawberry sorbet

Brûléed coconut rice pudding, grilled spiced rum pineapple, kaffir lime, coconut sorbet