

## DÉGUSTATION

Six course 150 pp

With matching wines 235 pp

*Whole table participation & minimum two people required.*

## TO START

Hand crafted breads, whipped brown butter 7 pp

Fresh seasonal oysters, lemon, shallot chardonnay vinegar MP

Caviar Service, brioche, gaufrette, crème fraîche, chives

*Siberian Ossetra Superior, 30g tin* 180

*Imperial Osceitra, 30g tin* 230

## ENTRÉES

Tuna carpaccio, wasabi mayo, yuzu kosho, crispy rice 29

Burrata, butternut pumpkin, hazelnut beurre noisette, sourdough 29

House beef tartare, raw yolk, wagyu fat toast, Vintage Waikato 28

Grilled Black Tiger prawns, green harissa butter, citrus, green herbs 30

Duck liver parfait, apple chutney, pecans, brioche 23

Gochujang glazed calamari, kimchi, gochujang aioli 27

Roasted bone marrow, pickled onion gremolata, sourdough 28

West Coast whitebait fritter, lemon butter sauce, chives 35

## MAINS

Market fish, caramelised cauliflower purée, brassicas, golden raisins 44

Confit duck leg, kumara fondant, quince, Grand Marnier jus 42

Potato gnocchi, vodka sauce, burrata, basil 36

Grilled Alpine salmon, brown butter 44

## SALADS

Caesar salad, little gem lettuce, soft egg, anchovy, pancetta, parmesan 24

Green leaf salad, fennel, Dijon vinaigrette 17

Roast beetroot, goat's cheese, citrus, rocket 19

Waldorf salad, walnuts, celery, apple, Craggy Range Farmhouse Danbo 19

EST  2006

# JERVOIS

STEAKHOUSE

## STEAKS

### SIGNATURE CUT

*Greenstone Creek, grass fed, NZ*

King cut	MBS 4+	450g	84
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### ANGUS CUTS

*Canterbury Angus, grass fed only, Canterbury, NZ*

Petit eye fillet		180g	49
T-Bone			12 / 100g

*Jack's Creek, 180 day grain fed, New South Wales, AU*

Rump		350g	52
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*Hurunui Beef, grain finished, South Island, NZ*

Scotch		350g	84
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### WAGYU CUTS

*Zen-Noh, grain fed only, Miyazaki, JP*

Scotch A5	MBS 12		79 / 100g
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*Black Origin, 500 day grain fed, Canterbury, NZ*

Scotch	MBS 8+	300g	105
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*Carrara Wagyu, grain fed only, Queensland, AU*

Sirloin	MBS 8+		57 / 100g
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*Lake Ohau, 200 day grain fed, Central Otago, NZ*

Bavette	MBS 6	200g	55
Sirloin	MBS 6	300g	76
Eye fillet	MBS 6	200g	72

### SHARING CUTS

Rib eye on the bone			POA / 100g
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Chef's Board, three of our favourite cuts			MP
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### OTHER CUTS

Lumina lamb rack

<i>South Island, NZ</i>		200g	49
		500g	95

Wapiti wild venison loin

<i>Fiordland, NZ</i>		200g	52
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## SAUCES & BUTTERS

*All cuts are served with red wine jus & one sauce.*

*Complimentary mustards available.*

Béarnaise sauce

Black garlic butter

Café de Paris butter

Green peppercorn sauce

Jalapeño salsa

Mushroom sauce

Pancetta XO sauce

Spinach & gorgonzola sauce

Truffle & horseradish chipotle béarnaise sauce

Additional sauce

Each 4

## STEAK ACCOMPANIMENTS

Blue cheese wedge

12

Roasted bone marrow

14

Black tiger prawns

Three 22

## SIDES

Each 13 / Three 36

Truffle bacon mac 'n' cheese

Roasted garlic mushrooms

Whipped potato

Wagyu fat roasted potatoes

Onion rings

Scorched carrots

House creamed spinach

Seasonal greens, black vinegar & furikake

French fries, aioli

add parmesan & truffle

3

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