



JERVOIS STEAK HOUSE

6 Course Dégustation minimum 2 people	120 pp
With matching wines	200 pp

To Start

Hand crafted bread, JSH butter, Himalayan salt	10
JSH cured meats, proper pickles, artisan breads	26
Fresh seasonal oysters, lemon, pickled shallot	mkt/price

Entrées

Mediterranean style whitebait, extra virgin olive oil, chili, garlic, pita bread	30
Crispy calamari, black bean purée, tomatillo salsa, lemon	23
Pan seared scallops, daikon, edamame, miso emulsion	28
Grilled Vanuatu prawns, 'nduja', green olives, basil, lemon	30
Beef short ribs, BBQ sauce, horseradish beetroot	29
Gnocchi, wild mushroom, fresh curds, mushroom purée, confit garlic, truffle oil	26/36
Grass fed beef steak tartare, raw yolk, hot sauce, mustard, game chips	23
Alaskan king crab, miso butter, pickled ginger, crispy shallot, rice cracker	49

Mains

Market fish, white bean 'cassoulet', pancetta, parsley, garlic croutons	39
Grilled big glory bay salmon, brown butter, almond, lemon	38
Watercress risotto, goats' cheese 'bonbon', fried quail's egg	35
Te Mana lamb rump, roasted baby carrot, carrot purée, labneh, green harissa	38
Pekin duck breast, puy lentil cream, silverbeet 'stalks n' all'	37

Salads

Roof top greens, crispy shallots, feta, Kalamata olives	18
JSH Caesar salad, scotch egg, anchovy, classic dressing	21
Clevedon buffalo mozzarella, roasted tomato, basil, aged balsamic vinegar	24

The Cuts

Wagyu

First Light Wagyu, Gisborne, Hawke's Bay, NZ, grass-fed only			
Scotch	MBS 5	300g	70
Rump cap	MBS 5	350g	52
Eye fillet	MBS	200g	56
Zen-Noh, Miyazaki, Japan, grain-fed only			
Sirloin (A5)	MBS 12		75 per/100g
Robbins Island, Tasmania, AUS, 18 months pasture-fed then grain finished			
Sirloin	MBS 8		45 per/100g
Darling Downs, Queensland, AUS, grain-fed			
Hanging tender	MBS 6	200g	49

Angus

Ocean Beef, Rakaia Gorge, South Island, NZ, 18 months grass-fed then grain finished			
King cut		450g	72
Taupo Beef, Waikato, NZ, grass-fed only			
Petit eye fillet		180g	38
Eye fillet on the bone		370g	55
Wakanui, Ashburton, NZ, 18 months grass-fed then grain finished			
Sirloin on the bone		350g	49
Rump		450g	44
Scotch		350g	55

Sharing Cuts

Cape Bryon tomahawk , NSW, AUS			15 per/100g
45 day dry-aged Waikato beef rib eye on the bone , Waikato, NZ			14 per/100g
Whole First Light rump cap , Gisborne, NZ (allow 40min cook time)			12 per/100g
Taupo beef T-Bone , Waikato, NZ			12 per/100g
Chef's board , selection of chef's three favourite cuts			POA
Te Mana slow roasted lamb shoulder			95 per/1000g

Other Cuts

Fiordland wild venison loin		250g	50
Te Mana lamb rack		225g/450g	40/79

Top Your Steak

Raclette 12	Gorgonzola Piccante wedge 10	Scallops 22	Prawns 25
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Sauce Selection

All cuts come with red wine jus and one sauce

Béarnaise	Café de Paris butter
Green peppercorn	Jalapeno hollandaise
Porcini jus	Spinach and Gorgonzola
Truffle horseradish chipotle béarnaise	Horseradish sauce

Additional sauces \$3 each, complimentary mustards available

Sides

Truffle steak fries, parmesan	12	Baked candied kumara, pecans	12
Truffle mac 'n' cheese	12	JSH creamed spinach	10
Roasted mushrooms	12	Brussel sprouts, bacon, quinoa	10
Whipped potato	10	Pak choi, oyster sauce, crispy garlic	10
Onion rings	10	Scorched carrots	10
Roasted beetroot, goats' cheese, rocket	10	Gratin dauphinois	12