

EST  2006

JERVOIS

STEAKHOUSE

\$90 pp

Three course set menu

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

5 pp

Upgrade to fresh seasonal oysters, lemon, shallot vinaigrette

MP

ENTRÉES

For the table, served family style

House 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

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

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, passionfruit sorbet, shortbread crumb

Manjari chocolate orange torte, mandarin, orange curd

EST  2006

JERVOIS

STEAKHOUSE

\$120 pp

Three course set menu

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

5 pp

Upgrade to fresh seasonal oysters, lemon, shallot vinaigrette

MP

ENTRÉES

For the table, served family style

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

Caesar salad, classic garnish

Gochujang glazed calamari, kimchi, gochujang aioli

Burrata, butternut pumpkin, hazelnut beurre noisette, sourdough

MAINS

Grilled Alpine salmon, brown butter

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

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

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, passionfruit sorbet, shortbread crumb

Manjari chocolate orange torte, mandarin, orange curd

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, house butter, extra virgin olive oil

5 pp

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

Tuna carpaccio, wasabi mayo, yuzu kosho, crispy rice

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

Gochujang glazed calamari, kimchi, gochujang aioli

A5 WAGYU TASTING

Carved at your table

MAINS

Grilled Alpine salmon, brown butter

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

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

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

Scorched carrots

DESSERT

Vanilla panna cotta, passionfruit sorbet, shortbread crumb

Manjari chocolate orange torte, mandarin, orange curd

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