

DÉGUSTATION

Six course	160 pp
With matching wines	235 pp
<i>Whole table participation & minimum two people required.</i>	

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	
<i>Siberian Ossetra Superior, 30g tin</i>	180
<i>Imperial Osceitra, 30g tin</i>	230

ENTRÉES

Tuna crudo, melon gazpacho, mint, espelette	27
Heirloom tomatoes, peach, buffalo mozzarella, panzanella	25
House beef tartare, raw yolk, wagyu fat toast, Vintage Waikato	28
Grilled Black Tiger prawns, chilli & garlic butter, lemon	30
Duck liver parfait, rhubarb, lyonnaise onion, pistachio, brioche	24
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

Grilled market fish, heirloom tomato bisque, saffron rouille, sugar snaps	48
Chicken supreme, pomme cocotte, sweetcorn, chervil, jus gras	39
Caramelised tomato risotto, Little Horrors, stracciatella, 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 BMS 4+ 450g 84

ANGUS & GRASS CUTS

Canterbury Angus, grass fed, Canterbury, NZ

Petit eye fillet 180g 50
T-Bone 14 / 100g

Canterbury, grain fed, South Island, NZ

Scotch 350g 85
Rump 350g 52

WAGYU CUTS

Zen-Noh, grain fed, Miyazaki, JP

Scotch A5 MBS 12 79 / 100g

Black Origin, 500 day grain fed, Canterbury, NZ

Scotch BMS 6-7 300g 105

Lake Ōhau, 200 day grain fed, Central Otago, NZ

Sirloin BMS 5-7 300g 82

Southern Stations, 200 day grain fed, South Island, NZ

Bavette BMS 6 200g 55
Sirloin BMS 6 300g 85
Eye fillet BMS 6 200g 72

SHARING CUTS

Rib eye on the bone POA / 100g

Chef's Board, three of our favourite cuts MP

OTHER CUTS

Lumina lamb rack

South Island, NZ 200g 55
500g 98

Wapiti wild venison loin

Fiordland, NZ 200g 52

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

Charred sweetcorn, chorizo butter, sour cream, lime

House creamed spinach

Grilled broccolini, black vinegar dressing, sesame

French fries, aioli

add parmesan & truffle

3

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