

EST  2006

JERVOIS

STEAKHOUSE

\$100 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 market fish, heirloom tomato bisque, saffron rouille, sugar snaps

Chicken supreme, pomme cocotte, sweetcorn, chervil, jus gras

Caramelised tomato risotto, Little Horrors, stracciatella, basil

Canterbury Angus Petit Eye Fillet, South Island, NZ, red wine jus

180g

ON THE SIDE

French fries

Grilled broccolini, oloroso sherry sauce, golden almonds

House creamed spinach

Green leaf salad, fennel, Dijon vinaigrette

DESSERT

Vanilla panna cotta, passionfruit sorbet, shortbread crumb

Choux buns, butterscotch mousse, hazelnut, Whittaker's Dark Ghana, chocolate sauce

EST 2006



JERVOIS

STEAKHOUSE

\$130 pp

Three course set menu

Upgrade to hand crafted breads, house butter, extra virgin olive oil
Upgrade to fresh seasonal oysters, lemon, shallot vinaigrette

5 pp
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

Heirloom tomatoes, peach, buffalo mozzarella, panzanella

MAINS

Grilled market fish, heirloom tomato bisque, saffron rouille, sugar snaps

Chicken supreme, pomme cocotte, sweetcorn, chervil, jus gras

Caramelised tomato risotto, Little Horrors, stracciatella, basil

Canterbury Angus Petit Eye Fillet, South Island, NZ, red wine jus 180g

Canterbury Angus Scotch, South Island, NZ, red wine jus 350g

ON THE SIDE

French fries

Grilled broccolini, oloroso sherry sauce, golden almonds

House creamed spinach

Green leaf salad, fennel, Dijon vinaigrette

DESSERT

Vanilla panna cotta, passionfruit sorbet, shortbread crumb

Choux buns, butterscotch mousse, hazelnut, Whittaker's Dark Ghana, chocolate sauce

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

EST  2006

JERVOIS

STEAKHOUSE

\$200 pp

Five course set menu

TO START

For the table, served family style

Fresh seasonal oysters, lemon, shallot vinaigrette

Hand crafted breads, house butter, extra virgin olive oil

ENTRÉES

For the table served family style

Tuna crudo, melon gazpacho, mint, espelette

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 market fish, heirloom tomato bisque, saffron rouille, sugar snaps

Chicken supreme, pomme cocotte, sweetcorn, chervil, jus gras

Caramelised tomato risotto, Little Horrors, stracciatella, basil

Lumina Lamb Rack, South Island, NZ, red wine jus 225g

Canterbury Angus Scotch, South Island, NZ, red wine jus 350g

Canterbury Angus Petit Eye Fillet, South Island, NZ, red wine jus 180g

ON THE SIDE

French fries

Grilled broccolini, oloroso sherry sauce, golden almonds

House creamed spinach

Green leaf salad, fennel, Dijon vinaigrette

Onion rings

Scorched carrots

DESSERT

Vanilla panna cotta, passionfruit sorbet, shortbread crumb

Choux buns, butterscotch mousse, hazelnut, Whittaker's Dark Ghana, chocolate sauce

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