



JERVOIS STEAK HOUSE

Entrées

Hand crafted bread, JSH butter, sea weed salt	10
Freshly shucked local oysters	mkt/price
Crayfish cocktail, marinated tomato, seared avocado, kimchi aioli	42
Pan seared scallops, chili pineapple salsa, coconut dressing	29
Grass-fed beef tartare, toasts, free range egg yolk, hot sauce	25
Fried calamari, chorizo crumb, green goddess, coriander, lime	25
Smoked bone marrow, parsley, gremolata, bacon crumb	21

To Share...

JSH cured meats, proper pickles, 'forever evolving' terrine, breads	36
Raw plate, market fish selection, white soy, horseradish	33

Salads

Caesar salad, baby cos, slow cooked egg, anchovy, classic dressing	11/19
Roof top greens, crispy shallots, feta, Kalamata olives	11/19
Roast pumpkin & kale, citrus coriander dressing	11/19
Rocket salad, parmesan, pear, saporoso dressing	13/19

Mains

Wild shot venison, rocket puree, wagyu fat roast potatoes, beetroot	44
Blackened market fish, almond skordallia, sweet corn succotash	38
Crispy duck leg, burnt honey witloof, mandarin, puy lentils vinaigrette	39
Beetroot risotto, shaved + pickled summer beets, goats cheese 'bon bon'	34
Southern king crab, Kaitaia butter, shrimp butter, garlic butter	38/67

The Cuts

Savannah cattle are Angus by breed and are entirely grass fed. The meat is aged for a minimum of three weeks. This increases the level of tenderness and gives Savannah Angus steak its unique flavor.

Wagyu is arguably the finest beef available. Our wagyu cuts have been sourced from around the globe and selected with the highest quality in mind.

Wakanui Blue cattle are grass fed initially then finished fed on grain for the last 70 to 90 days. Like the grass fed equivalent Angus, it has characteristic fat marbling running through the muscle but due to being grain fed the marbling is much greater and more intense throughout.

Savannah angus

Petit eye fillet 180g	40
Eye fillet on the bone 370g	54

Wagyu

Sirloin 12+ (A5) Japan	75/100g
Scotch 4-5 Firstlight New Zealand 300g	69
Rump 5+ Firstlight New Zealand 350g	52
Hanger 8+ Central Queensland Au, 200g	51
Robins Island Sirloin 7-9, Tasmania	45/100g

Wakanui

Sirloin on the bone 350g	47
Rump 450g	44
Scotch fillet 350g	52

Prime rib

Finest 150 grain fed Black Angus, wet aged 21 days.

King cut 450g	68
Queen cut 300g	48

Other Cuts

T-bone for two	12/100g
Whole Silere Merino lamb rack	51
Harmony pork chop	42
John Dee rib eye for two	14/100g

Top your Steak

Scallops	22
King crab	38
Crayfish tail	38
Oysters	mkt/price

Sauce Selection \$2each

All steaks come with red wine jus and one sauce

Béarnaise	Green peppercorn
Porcini jus	Cafe de Paris butter
Jalapeño hollandaise	Gorgonzola + spinach
Truffle horseradish chipotle béarnaise	Horseradish sauce

Sides

Steak fries	8	Whipped potato	8
Roast carrots, burnt honey, thyme	10	Skillet 'Mac n Cheese', ham	10
Pan flashed broccolini	10	Onion rings	8
Baked candied kumura, pecans	8	Mushrooms, truffle butter	10
JSH creamed spinach	9	Roast beetroot, manadrin, feta	10