



## JERVOIS STEAK HOUSE

Six course Degustation menu, minimum two people	120pp
With matching wines	200pp

### Entrées

Hand crafted bread, JSH butter, Himalayan salt	10
Fresh seasonal oysters, lemon, pickled shallot	mkt/price
Whitebait fritter, herb salad, coriander dressing	30
JSH cured meats, proper pickles, breads	21
Crispy Calamari, whipped avocado, jalapeno coriander	23
Alaskan King Crab, seaweed butter, crispy caper, rice cracker	49
Grass fed beef steak tartare, raw yolk, hot sauce, mustard, game chips	23
Heirloom tomato, basil emulsion, fresh curds	25

### Salads

JSH Caesar salad, slow cooked egg, anchovy, classic dressing	21
Roof top greens, crispy shallots, feta, kalamata olives	15

### Mains

Zucchini risotto, toasted pine nuts, goat feta, lemon brown butter	29
Roast duck breast, grilled eggplant, rolled dates, green harissa, labneh	37
Big Glory bay salmon, warm confit potatoes shaved pickles, dill	39

A 2% surcharge applies to all credit card and contactless payment.  
Cash payments available with no surcharge

## Steaks

### First Light Wagyu, Gisborne, Hawke's Bay, NZ, grass-fed only

Scotch	MBS 5	300g	70
Rump cap	MBS 5	350g	52

### Zen-Noh, Miyazaki, Japan, grain-fed only

Sirloin (A5)	MBS 12		75per/100g
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### Diamantina, Queensland, AUS, grain-fed

Sirloin	MBS 8		45per/100g
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### Darling Downs, Queensland, AUS, grain-fed

Hanging tender	MBS 6	200g	49
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### Greenstone Creek, NZ grass-fed with a minimum marble score 4+

King Cut		450g	68
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### Wakanui, Ashburton, NZ, 18 months grass-fed then grain finished

Sirloin on the bone		350g	49
Rump		450g	44
Scotch		350g	55

### Taupo Beef, Waikato, NZ, grass-fed only

Petit eye fillet		180g	39
Bone in eye fillet		370g	55

### Other Cuts

Taupo Beef T-bone, Waikato, NZ			12 per/100g
Ocean Beef rib eye on the bone, Rakaia gorge, NZ			14per/100g
Te Mana lamb rack, South Island, NZ	225g/450g		40/79
Venison tenderloin, Fiordland, NZ	200g		50
Chef's Board, selection of chef's three favourite cuts			POA

## Top your steak

Blue cheese wedge 10	king crab 42
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### Sauce Selection- All cuts come with red wine jus and one sauce

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

Additional sauces \$3 each, complimentary mustards available

## Sides

Truffle steak fries, parmesan	12	Truffle, bacon mac 'n' cheese	12
Roasted mushrooms	10	Whipped potato	10

Onion rings	10	Scorched carrots	10
Baked candied kumara, pecans	10	JSH creamed spinach	10
Roasted balsamic beetroot	10	Green vegetables, hazelnut, blue cheese butter	10

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