



## Jervois Steak House And Saloon

LAURINE JACOBS

\$\$\$\$

70 Jervois Rd,  
Herne Bay,  
Auckland

ph: 09-376 2049,

[www.jervoissteakhouse.co.nz](http://www.jervoissteakhouse.co.nz)

Lunch Wed-Fri, dinner 7 nights

Rating: Eat: 8 Drink: 6 Look: 7 Care:

options



8

Reviewed in Cuisine Issue 121, March 2007

Super-Chef Simon Gault has been a leader in restaurant trends in Auckland for more than a decade and his latest effort, under the umbrella of the Nourish Group, continues his vision of what's hot. Steakhouses have enjoyed a revival in London, New York and Wellington (with the excellent Crazy Horse Steak House) and so it was a timely move to open a top-end establishment in the Queen city.

The group's former Felice restaurant has been revamped in a rather bloke-ish style, no doubt so the many male diners can relax and relish the macho meaty menu. Black painted floors, exposed brick and hard surfaces, and a saloon-style bar on ground level mean it's quite noisy, but that makes a restaurant fun.

There's no namby-pamby stuff cooked here. The menu lists no less than nine choices of steak, all sourced from the best farms Gault could find in New Zealand and Australia. The house signature dish, an aged Black Angus prime rib "patiently roasted in our special oven" (it cannot be served rare) was meltingly tender, full of flavour and still very pink throughout.

The cut of eye fillet is very clever – in an unprecedented move served on the bone, which probably causes suppliers a little grief. It was delicious, also tender and full of flavour.

Other steak choices include a hefty rib eye or a steak Fiorentina for two, New York Strip, Black Angus sirloin, rump and a Wagyu Scotch fillet.

I avoided the Wagyu, leaving it to the rich and famous. Jervois Steak House lists it at 50c per gram and serves a minimum of 200g, which works out at \$100. I've eaten Wagyu in Japan where it comes in thin slivers and is so rich that diners would never be served more than 50g-100g.

A word of warning: the steak is served on a stark white plate, the

only garnish a Global steak knife. Very sophisticated and elegant. A choice of 16 sauces comes in small bowls to the side. And salads, onion rings, fries, potato dishes and creamed spinach (a tad heavy on the nutmeg) are all \$6.50. With steaks ranging from \$32 to \$43 this is expensive eating, but good meat never comes cheaply and the experience is included.

I wonder why anyone would go to a steakhouse and order anything but steak, but plenty of other choices have also been carefully sourced. Havoc pork, two choices of lamb, tuna, salmon and even a vegetarian dish.

Gault has also gone to extraordinary lengths to procure Alaskan red king crab which appears for the first time in New Zealand. It's fleshy, meaty and sweet, and comes as both entrée and main, served with a trio of butters for dipping. Other entrées include classics such as Caesar salad, prawn cocktail, steak tartare, and French onion soup. All well designed and very tasty.

The wine list is surprisingly modest. I expected a range of Cabernets and Shiraz to match the steak, but choices were limited and didn't include weighty examples of either local or imported wines. We drank the St Hugo Cabernet Sauvignon 2002 at \$78 but that was actually the splurge on the list.

The heartiness extends to the puddings. After rich steaks and sauces, there's not a light fruity dessert in sight. Faced with options like chocolate or butterscotch pudding, NY cheesecake, baked Alaska and Key (spelt "Quay" on the menu) lime pie, coffee and green tea seemed preferable.

The restaurant has been fully booked each night from the start, the service staff are polite, professional and well drilled, and it looks as if the Nourish Group is on to a winner here.

■