

Jaba

grill & bar

STARTER

BREAD AND DIPS - a selection of breads with homemade dips \$16 *GF Available*

BRUCHETTA - warm cherry tomatoes, bocconcini, basil pesto, aged balsamic reduction \$18

ROASTED BEEF BONE MARROW - with crusty bread \$20 *GF Available*

ENTREE

SALMON PASTRAMI - house cured salmon, whipped feta, pickled beets, lavosh \$22 *GF - no lavosh*

BEEF CARPACCIO - angus tenderloin, capers, rocket, truffle oil, parmesan \$22 *GF*

SQUID - deep fried, olive oil, garlic, coriander, fresh chillies, lemon, sriracha mayo \$20 *GF/DF*

HALOUMI & SPICED BABY CARROTS - rocket, extra virgin olive oil, almond & fennel seeds, manuka honey \$20 *GF*

FROM THE CHARCOAL OVEN

All our beef is handpicked from the best of Canterbury farms
and cooked in our unique Kopa charcoal oven at 425deg C

FILLET

200gm Canterbury Angus \$42

200gm Pure South Handpicked Grain Fed \$52

RIBEYE

300gm Hereford Rib Eye \$48

300gm Marble Masters Grain Fed Angus \$58

EMBER COOKED CAVEMAN STYLE

450gm Prime Steer Rib Eye on the Bone \$56

500gm Angus T Bone \$54

800gm Prime Steer Tomahawk \$110 (for two people; available
weekends or by pre order)

SIRLOIN

250gm Hereford Sirloin \$42

300gm Black Angus Grain Fed \$52

ACCOMPANIMENT

Choose one:

Parsnip puree and parsnip crisps

Kumara mousse and kumara crisps

SAUCES \$3.00

Mushroom sauce

Port wine jus

Garlic butter

Chimmichurri

ADD ON

Pork ribs - tasting size \$14

ALL OUR STEAKS, ACCOMPANIMENTS AND SAUCES ARE GLUTEN FREE

M A I N

CANTERBURY LAMB RUMP \$44 GF

coriander, fennel, cumin rub, cauliflower puree, edamame beans, roast capsicum, red wine jus

FREE RANGE CHICKEN THIGHS \$36 GF

ginger, garlic, spices in buffalo yoghurt marinade, curry sauce, fragrant rice

FREE RANGE PORK RIBS / HALF RACK - \$36 FULL RACK - \$46

6 hour slow cooked, secret sticky bourbon BBQ sauce, hand cut agria chips,
house made tomato sauce

BLACK ANGUS BEEF RIB \$46 GF/DF

8 hour slow cooked, secret sticky sauce, duck fat agria potatoes,
fennel, apple & candied walnut slaw

SESAME CRUSTED SALMON \$42 GF

pacific salmon, crushed baby agria in butter, garlic & lemon tossed peas, caper hollandaise

HALOUMI AND SPICED BABY CARROTS \$36 GF

rocket, extra virgin olive oil, almond & fennel seeds, manuka honey, fragrant rice

S I D E S - ALL GLUTEN FREE

HAND CUT AGRIA CHIPS, HOUSEMADE TOMATO SAUCE - \$12

MUSHROOMS, BEEF DRIPPING, TARRAGON - \$14

ROCKET, TOMATO, FETA, LEMON VINAIGRETTE - \$14

DUCK FAT POTATOES, GARLIC, ROSEMARY, PARMESAN - \$15

BABY CARROTS, GREEN BEANS, MANUKA HONEY, FENNEL AND ALMOND - \$15

BROCOLLI, BUTTER, BACON, CHILLI - \$15

PLEASE LET THE STAFF KNOW IF YOU HAVE ANY ALLERGIES WHEN ORDERING