



ENTREE

FOCACCIA - with sundried tomato dip, olive oil with balsamic reduction (GFA/DFI/V)	16
HALOUMI - spiced baby carrots, rocket, almond & fennel seeds, manuka honey (GFI/V)	20
ROASTED BEEF BONE MARROW - with crusty bread (GFA/DFI)	22
CALAMARI - deep fried, olive oil, garlic, coriander, fresh chillies, lemon, sriracha mayo (GFI/DFI)	22
SALMON PASTRAMI - house cured salmon, whipped feta, pickled beets, lavosh (GFA)	24
BEEF CARPACCIO - angus tenderloin, capers, rocket, truffle oil, parmesan (GFI)	24

FROM THE CHARCOAL OVEN

All Jaba beef is handpicked from the best of Canterbury farms, cooked in a Kopa charcoal oven at high heat with our signature seasoning; giving our unique chargrilled flavour.

CHARCOAL COOKED

200gm Handpicked Canterbury Angus Fillet	55
250gm Black Angus Sirloin	49
300gm Grass Fed Hereford Ribeye	56

EMBER COOKED CAVEMAN STYLE

450gm Black Angus Ribeye on the Bone	68
500gm Canterbury Angus T-Bone	68
800gm Prime Steer Tomahawk	124

(for 2 people; available weekends or by pre order)

SERVED WITH KUMARA MOUSSE + KUMARA CRISPS

SAUCES \$3.00

Mushroom
Port wine jus
Peppercorn
Garlic butter

ADD ON

Pork ribs – tasting size \$14

ALL OUR STEAKS, ACCOMPANIMENTS AND SAUCES ARE MADE WITH GLUTEN FREE INGREDIENTS

MAIN

CHARRED CABBAGE confit garlic + saffron cashew cream, toasted nuts & seeds, (GFI/DFA, contains nuts)	\$38
FREE RANGE CHICKEN THIGHS ginger, garlic, spices in buffalo yoghurt marinade, curry sauce, fragrant rice (GFI)	\$40
MARKET FISH malabar coconut curry sauce, char grilled prawn skewer, grilled lemon, curried coconut crumble (GFI/DFI)	\$46
CANTERBURY LAMB RUMP coriander, fennel + cumin rub, cauliflower puree, edamame, roast capsicum, port wine jus (GFI)	\$48
FREE RANGE PORK RIBS 6 hour slow cooked, secret sticky bourbon BBQ sauce, hand cut agria chips, house made tomato sauce (contains sesame)	\$46
BLACK ANGUS BEEF RIB 8 hour slow cooked, secret sticky sauce, duck fat agria potatoes, fennel, apple & candied walnut slaw (GFI/DFI/Contains nuts)	\$48

SIDES – ALL GFI (DF ON REQUEST)

hand cut agria chips; housemade tomato sauce	\$12
garden green salad; maple lemon dressing, parmesan	\$15
roasted cauli; chickpea puree, smoked paprika, garlic butter	\$18
hot honey glazed carrots; preserved lemon, ricotta, toasted almond & walnut	\$20
charred brocollini; sour cream + green onion, toasted sesame, fried shallots	\$20
potato dauphinoise; layered potato, cream, garlic, herbs, parmesan	\$20

GFI – gluten free ingredients DFI – dairy free ingredients, GFA – gluten free option available DFA– dairy free on request
All menu items are prepared in a kitchen that contains gluten, dairy, almonds, cashew, walnut, sesame + pumpkin seeds on premises.
Please inform staff if you have any allergies.