

# 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 \$22 *GF Available*

## ENTREE

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

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

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

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

## 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 \$43

200gm Pure South Handpicked Grain Finished \$53

*Wine Match: Nanny Goat Pinot Noir, Central Otago*

### EMBER COOKED CAVEMAN STYLE

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

500gm Angus T Bone \$56

800gm Prime Steer Tomahawk \$112 (for two people; available weekends or by pre order)

*Wine Match: Redmetal Syrah, Hawkes Bay or Los Cardos Cab Sav, Argentina*

### RIB EYE

200gm Handpicked Hereford Rib Eye \$48

300gm Marble Masters Grain Finished Angus \$58

*Wine Match: Man O War Island Blend, Waiheke Island*

### SIRLOIN

250gm Hereford Sirloin \$44

300gm Black Angus Grain Finished \$54

*Wine Match: Rockbare Shiraz, McLaren Vale*

## 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 MADE WITH GLUTEN FREE INGREDIENTS**

# M A I N

## **CANTERBURY LAMB RUMP \$45 GFI**

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

*Wine Match: Redmetal Syrah, Hawkes Bay*

## **FREE RANGE CHICKEN THIGHS \$38 GFI**

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

*Wine Match: Dacey Reisling, Central Otago*

## **FREE RANGE PORK RIBS / HALF RACK - \$36 FULL RACK - \$46** Contains sesame

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

*Wine Match: Greystone Nor Wester Pinot Noir, North Canterbury*

## **BLACK ANGUS BEEF RIB \$46 GFI/DFI/Contains nuts**

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

*Wine Match: Man O War Island Blend, Waiheke Island*

## **SESAME CRUSTED SALMON \$43 GFI/Contains sesame**

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

*Wine Match: Paritua Rose, Hawkes Bay*

## **HALOUMI AND SPICED BABY CARROTS \$36 GFI/Contains nuts**

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

*Wine Match: Dog Point Sauvignon Blanc, Marlborough*

## S I D E S - ALL GFI

**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**

GFI - gluten free ingredients DFI - dairy free ingredients

All menu items are prepared in a kitchen that contains gluten, dairy, nuts & seeds on premises.

Please inform staff if you have any allergies.