

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 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 Hereford Rib Eye \$48

300gm Handpicked 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: Dicey 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.