

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 \$20 *GF - no lavosh*

BEEF CARPACCIO - angus tenderloin, capers, rocket, truffle oil, parmesan \$19 *GF*

SQUID - deep fried, olive oil, garlic, coriander, fresh chillies, lemon, sriracha mayo \$19 *GF/DF*

HALOUMI & SPICED BABY CARROTS - rocket, extra virgin olive oil, almond & fennel seeds, manuka honey \$19 *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

EMBER COOKED CAVEMAN STYLE

450gm Prime Steer Rib Eye on the Bone \$54

500gm Angus T Bone \$54

500g Marble Masters Grain Fed Rump \$60

800gm Prime Steer Tomahawk \$98 (to share; available
weekends or by pre order)

RIBEYE

300gm Hereford Rib Eye \$48

300gm Marble Masters Grain Fed Angus \$58

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 \$12

ALL OUR STEAKS, ACCOMPANIMENTS AND SAUCES ARE GLUTEN FREE

M A I N

CANTERBURY LAMB RUMP \$40 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 - \$45

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

BLACK ANGUS BEEF RIB \$42 GF/DF

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

SESAME CRUSTED SALMON \$39 GF

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

HALOUMI AND SPICED BABY CARROTS \$35 GF

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

S I D E S - \$12.00 ALL GLUTEN FREE

CHEESY HAND CUT AGRIA CHIPS - *cheese, bacon, smokey bbq sauce*

HAND CUT AGRIA CHIPS

MUSHROOMS IN BEEF DRIPPING

DUCK FAT POTATOES

GARDEN GREEN SALAD

BABY CARROTS - *manuka honey glazed, fennel seeds, toasted almonds*

SEASONAL GREEN VEGETABLES - *ask our friendly staff for today's selection*

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