



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, 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

250gm Black Angus Sirloin	50
200gm Handpicked Canterbury Angus Fillet	55
300gm Handpicked Black Angus	58

EMBER COOKED CAVEMAN STYLE

450gm Black Angus Ribeye on the Bone	68
500gm Canterbury Angus T-Bone	68
800gm Prime Steer Tomahawk (for 2 people; available weekends or by pre order)	124

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

M A I N

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

S I D E S - 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 broccolini; 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.