



S M A L L P L A T E S

AVAILABLE ONLY BEFORE 5PM or AFTER 9PM.
PLEASE ORDER & PAY AT THE BAR

HANDCUT AGRIA CHIPS -

with homemade tomato sauce

\$14

ADD

brisket, smokey bbq sauce, cheese extra \$8

VEGETARIAN BITES -

delish soy based bites, cucumber labneh (gfi/contains soy/vegetarian)

\$20

ROASTED BEEF BONE MARROW -

with crusty bread (GFA/DFI)

\$22

SQUID -

deep fried, olive oil, garlic, coriander, fresh chillies, lemon, sriracha mayo (GFI/DFI)

\$22

SKEWERS -

CHICKEN - buttermilk marination, spicy gunpowder seasoning, cucumber labneh \$24

PRAWN - charcoal cooked, served on malabar style coconut curry sauce (gfi/dfi) \$26

LAMB KOFTA -

homemade meaballs, romesco sauce (gfi/dfi/contains nuts)

\$26

SLOW COOKED BEEF -

slow cooked + smokey, crushed potato, port wine jus (gfi/dfi)

\$26

400GM HEREFORD RIBEYE - TO SHARE

Jaba's signature charcoal cooked steak, cooked to your liking

served with buttery brocolli + crushed potato

and your choice of chimmichurri or port wine jus (gfi/dfi)

\$89

GFI – gluten free ingredients DFI – dairy free ingredients, GFA – gluten free option available
All menu items are prepared in a kitchen that contains gluten, dairy, nuts & seeds on premises.
Please inform staff if you have any allergies.