

Jaba

grill & bar

ENTREE

BREAD AND DIPS - mixed breads with assorted dips (GFA/DFI/V)	\$16
BRUSCHETTA - warm cherry tomatoes, bocconcini, basil pesto, aged balsamic reduction (V)	\$20
HALOUMI - spiced baby carrots, rocket, almond & fennel seeds, manuka honey (GFI/V)	\$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
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 our 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

FILLET

200gm Handpicked Canterbury Angus \$55

RIBEYE

250gm Grass Fed Hereford \$49

300gm Handpicked Canterbury Angus \$58

EMBER COOKED CAVEMAN STYLE

450gm Black Angus Ribeye on the Bone \$68

500gm Canterbury Angus T-Bone \$68

800gm Prime Steer Tomahawk \$124 (for two people;
available weekends or by pre order)

SIRLOIN

250gm Grass Fed Hereford \$46

300gm Black Angus \$56

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

HALOUMI AND SPICED BABY CARROTS	\$38
rocket, extra virgin olive oil, almond & fennel seeds, manuka honey, fragrant rice (GFI/contains nuts)	
FREE RANGE CHICKEN THIGHS	\$40
ginger, garlic, spices in buffalo yoghurt marinade, curry sauce, fragrant rice (GFI)	
SESAME CRUSTED SALMON	\$46
pacific salmon, crushed baby agria in butter, pea puree, caper hollandaise (GFI/contains sesame)	
CANTERBURY LAMB RUMP	\$46
coriander, fennel, cumin rub, cauliflower puree, edamame beans, roast capsicum, red wine jus (GFI)	
FREE RANGE PORK RIBS	half rack \$38/ full rack \$48
6 hour slow cooked, secret sticky bourbon BBQ sauce, hand cut agria chips, house made tomato sauce (contains sesame)	
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

hand cut agria chips, housemade tomato sauce	\$12
mushrooms, beef dripping, tarragon	\$14
rocket, tomato, feta, lemon vinaigrette	\$14
crushed agria potatoes, beef dripping, truffle seasoning, parmesan	\$15
baby carrots, green beans, manuka honey, fennel and almond	\$15
broccoli, butter, bacon, chilli	\$15

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.