

Jaba

grill & bar

CHARCOAL COOKED STEAKS AND RIBS



STARTERS

GARLIC BREAD \$10.00 (add cheese \$3)
sourdough with garlic & herb butter

ROASTED BONE MARROW \$19.00
with crusty bread & gremolata

SQUID \$18.00 gf
olive oil, garlic, coriander, fresh chillies,
deep fried

CREAMY GARLIC PRAWNS \$17sml / \$27 lg
served with ciabatta



LIGHT MEALS

CHARGRILLED CHICKEN SALAD \$23.00 gf
spicy Jaba signature buffalo yoghurt, coriander,
cumin & fennel marination, garden green salad,
spicy coated peanuts, honey mustard dressing.

SQUID SALAD \$23.00 gf
deep fried tender squid, garden greens, Jaba
seasoning, olive oil & mango salsa

CHARCOAL COOKED SKEWERS

\$18 sml / \$28 lg - gf available*
served with salad garnish & pita bread,

CHOOSE FROM:

spicy chargrilled chicken with Jaba signature
buffalo yoghurt coriander, cumin & fennel
marination, spicy tomato & onion chutney

OR

charcoal cooked lamb rump marinated in cajun
seasoning, smoked paprika, garlic, chickpea dip

*GLUTEN FREE PITA BREAD \$2.50

PAN FRIED HALOUMI - GF \$18 sml / \$28 lg
cajun & manuka honey spiced baby carrots with
rocket & toasted almonds

BUTCHERS BLOCK

**ALL STEAKS ACCOMPANIED WITH CHOICE OF KUMARA PUREE AND KUMARA CRISPS OR HAND CUT
AGRIA CHIPS AND YOUR CHOICE OF FIELD MUSHROOM OR PEPPERCORN SAUCE (ALL GF)**

CANTERBURY ANGUS

Angus Eye Fillet 200gm \$36.00
Angus Prime Rump 250gm \$30.00

PRIME GRASS FED 21 DAYS WET AGED

Sirloin 250gm \$36.00
Ribeye 300gm \$40.00

CAVEMAN STYLE

Prime Ribeye on the Bone 450gm \$46.00
Angus T Bone 500gm \$48.00
Angus Prime Rump 500gm \$44.00

BUTCHERS SHARING BOARD \$72.00 gf

Pork ribs, angus rump 250gm, braised brisket, charcoal
cooked chicken thigh, lamb skewers, bone marrow,
slaw, hand cut fries, chimichurri, garlic butter

ADD TO YOUR STEAK

prawns with garlic butter \$6
tasting size pork ribs \$8
small salad or slaw \$4

EXTRA SAUCE \$2.50

garlic Butter
chimichurri sauce
hollandaise
garlic aioli
english mustard
horseradish



Please let us know if you have any dietary requirements or allergies when ordering.

MAIN FARE

FREE RANGE PORK RIBS \$32.00

slowly braised with Jaba barbeque bourbon sauce & hand cut agria chips

BEEF SHORT RIB \$35.00 gf

braised for 10 hours in our signature stock served on the bone with garlic & rosemary duckfat potatoes, Jaba slaw & spiced plum sauce

CANTERBURY LAMB RUMP \$35.00 gf

coriander, fennel, cumin rub, cauli puree, edamame beans, roast capsicum, mushroom jus

SESAME CRUSTED PACIFIC SALMON \$33.00 gf

crushed potatoes in beef dripping, baby spinach & peas tossed in lemon & garlic, sliced almonds & caper hollandaise

FREE RANGE CHICKEN THIGH \$32.00 gf (spicy)

Spicy chargrilled chicken with Jaba signature buffalo yoghurt coriander, cumin & fennel marination, served with coconut fragrant rice & spiced tomato & onion chutney

BEEF BRISKET BURGER \$25.00 gf available

8 hour cooked brisket finished in our charcoal oven, caramelised onion, smoked cheese & slaw in a brioche bun; served with hand cut agria chips

CHARGRILLED CHICKEN BURGER \$25.00 gf available

Jaba signature buffalo yoghurt & spices marinaton chicken, slaw & mayo in a brioche bun; served with hand cut agria chips

SIDES

field mushrooms
in beef dripping \$7

duck fat agria potatoes
with garlic & rosemary \$8

roasted root vegetables \$8
(with mixed nuts & herbs)

hand cut agria chips \$7

seasonal green vegetables \$8
ask our friendly staff for todays selection

green garden salad
with honey mustard dressing \$7

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