

# JAIS ABEN

## BAR & BISTRO



### OYSTERS

**NATURAL OYSTER (GF,DF) \$MP EACH**  
shallot and red wine vinegar, lemon **minimum 3**

**CRISPY OYSTER (DF) \$6 EACH**  
pacific rock oysters, crumbed, aioli, lemon **minimum 3**

### ENTREE

**ARTISAN BREAD (V) 9**  
daily bread, whipped butter, soft herbs

**ROAST HONEYNUT SQUASH (V,GF) 17**  
candied walnuts, feta, fine leaves

**MINISTRONE SOUP (V) 17**  
parmesan, butter, toast

**CRISPY CALAMARI (DF) 19**  
freshly cooked squid, pickled vegetables, hot sauce

**SMOKED KAHAWAI RILLETTE 20**  
house pickles, lemon, crostini

**CHICKEN LIVER PARFAIT 19**  
port wine jelly, fine leaves, brioche toast

**GRILLED PRAWNS (GF,DF) 22**  
tiger prawns, chilli butter, Romesco sauce

**SCALLOPS (GF) 24**  
pan roasted scallops, cauliflower, fine leaves

### MAIN

**CLAM LINGUINE 32**  
garlic, lemon, herb, white wine & butter sauce

**CHICKEN SUPREME (GF) 41**  
potato puree, mushroom, bacon, chicken gravy

**MOUSSAKA (GF,DF,V) 32**  
eggplant, lentil & spinach ragout, almond cream

**PORCHETTA (GF,DF) 41**  
pumpkin, steamed greens, salsa verde, red wine sauce

**DUCK PAPPARDELLE 38**  
pulled confit leg, tomato vodka sauce, parmesan

**MARKET FISH MP**  
daily caught fish, seasonal vegetables and sauce

### GRILL

**BEEF EYE FILLET (GF) 49**  
200g pasture fed, Canterbury

All steaks chargrilled and served with scalloped potatoes, seasonal greens, and your choice of either:  
red wine gravy, peppercorn sauce, mushroom sauce or chilli butter

**BEEF SCOTCH FILLET (GF) 45**  
250g pasture fed, Canterbury

**LAMB RUMP (GF) 41**  
200g pasture fed, Southland

### SIDES

**AGRIA CHIPS (GF,DF) 10**

**STEAMED VEGETABLES (GF) 11**

**DUCK FAT POTATOES (GF,DF) 10**

**COS SALAD 11**  
croutons, caesar dressing, parmesan

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### DESSERT

|   |  |
|---|--|
| <b>LEMON POSSET (GF)</b> 17<br>lemon curd, citrus crisp, orange<br>supremes, meringue | <b>BASQUE CHEESECAKE</b> 17<br>seasonal poached fruit, vanilla tuile                                 |
| <b>CREME CARAMEL</b> 17<br>orange and almond biscotti,<br>chanfilly cream             | <b>POACHED PEAR (GF,DF)</b> 18<br>saffron poached pear, vegan chocolate<br>mousse, chocolate crumble |

### CHEESEBOARD

#### CHEESE SELECTION

Chutney, crackers, grapes

|                              |                        |
|------------------------------|------------------------|
| <b>WHITESTONE BRIE</b>       | <b>ONE CHEESE</b> 15   |
| <b>KAPITI SMOKED CHEDDAR</b> | <b>TWO CHEESE</b> 22   |
| <b>KAPITI KIKORANGI BLUE</b> | <b>THREE CHEESE</b> 30 |

### AFTER DINNER DRINKS

|   |   |
|---|---|
| <b>PALLINI LIMONCELLO</b> 7<br>served chilled neat - 45ml | <b>AMARO MONTENEGRO</b> 10<br>served on the rocks - 30ml  |
| <b>FLAT WHITE LIQUEUR</b> 8<br>served on the rocks - 30ml | <b>IRISH COFFEE</b> 15<br>espresso, cream liqueur, whipped cream<br>choice of liqueur:<br>Irish whiskey / Irish cream Liqueur |
| <b>TAYLORS TAWNY PORT</b> 12<br>served straight - 60ml    | <b>ESPRESSO MARTINI</b> 20<br>espresso shot, coffee liqueur, vodka  |
| <b>TAYLORS RUBY PORT</b> 12<br>served straight - 60ml     | <b>AFFOGATO</b> 20<br>espresso shot, ice cream scoop,<br>choice of liqueur:<br>coffee / flat white / hazelnut                 |
| <b>DE BORTOLI SEMILLON</b> 13<br>served straight - 45ml   |   |

PLEASE LET THE WAIT STAFF KNOW OF ANY DIETARY REQUIREMENTS

# **JAIS ABEN**

## **BAR & BISTRO**

**The name Jais Aben originates from the language spoken by the local people near Madang, Papua New Guinea. It's meaning translates as safe harbour or resting place. In Te Reo the name Tauranga translated also means safe harbour or resting place.**

**At Jais Aben bar & bistro we offer a place of rest and relaxation with refreshing beverages and high quality locally sourced produce cooked with aroha and European style in our picturesque harbour setting.**

**At Jais Aben, we are committed to using only the finest ingredients. That's why we utilize certified organic produce from BND Farms in Waihi. Our dedication to sustainability extends to our seafood, sourced from Solander Seafood in Nelson and Moana Fisheries. Additionally, we prioritize ethical practices by incorporating free-range New Zealand chicken and pork into our dishes, while our beef and lamb come from grass-fed farms across the country.**