

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.

BAY HOSPITALITY AWARDS 2024

WINNER OF THE PEOPLE'S CHOICE AWARD

FINALIST FOR OUTSTANDING NEW ESTABLISHMENT

FINALIST FOR OUTSTANDING CHEF

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.

 [jaisabenbarbistro](#)

 [Jais Aben Bar & Bistro](#)

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J AIS ABEN

BAR & BISTRO

OYSTERS

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

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

ENTREE

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

TOMATO & OLIVE TART (DF,V) 18
heirloom tomatoes, kalamata olives, herbs

CROQUETTES (DF) 19
chicken, corn, chorizo, aioli, salad

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

GIN & LIME CURED SALMON 22
house pickles, herbed sour cream, toast

LAMB RIBS (GF,DF) 22
pomegranate molasses, carrot ketchup, chilli

PATE EN CROUTE 22
pork farce, piccalilli, mustards

GRILLED PRAWNS 22
tiger prawns, herb butter, romesco sauce

MAIN

MUSSEL & CLAM LINGUINI 32
chardonnay butter sauce, lemon, chilli, garlic, soft herbs

VEGAN MOUSSAKA (GF,DF,V) 32
eggplant, lentil ragu, lemon, almond sauce

J AIS ABEN BURGER 29
grass fed beef, cheese, cos, pickles, lettuce, heirloom tomato, chips, ketchup, aioli

PORK BELLY (GF) 39
puffed crackle, puy lentils, paris mash, carrot, red wine gravy

CHICKEN BREAST (GF,DF) 39
ratatouille, chickpea panisse, red wine gravy, salsa verde

MARKET FISH MP
daily caught fish, seasonal vegetables and sauce

GRILL

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

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

LAMB RUMP (GF) 42
200g Lumina farms, South Island

All grilled meats served with scalloped potatoes, steamed greens and your choice of :
red wine gravy, mushroom sauce, herb butter, salsa verde or green peppercorn sauce

SIDES

AGRIA CHIPS (GF,DF) 10
aioli, ketchup

ROCKET SALAD (GF) 10
parmesan, poached pear, leaves, candied walnut

ROASTED POTATOES (GF,DF) 10
paprika, rosemary, sea salt

COS AND PARMESAN SALAD 10
caesar dressing, crispy sourdough & bacon crumbs

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DESSERT

LEMON TART 17 lemon curd and blueberry jelly, chantilly cream, poached berries	CASHEW & COCONUT (GF,DF) 17 vegan cashew, coconut & lime mousse, coconut gel, pineapple
ETON MESS (GF) 17 seasonal fruit, vanilla cream, meringue kisses, toasted almonds	CHOCOLATE MOUSSE (GF,DF) 18 vegan dark chocolate mousse, chocolate crumble, honeycomb, strawberries

CHEESEBOARD

CHEESE SELECTION

quince paste, crackers, seasonal fruit, candied walnuts

WHITESTONE BRIE	ONE CHEESE	15
KAPITI SMOKED CHEDDAR	TWO CHEESES	22
KAPITI KIKORANGI BLUE	THREE CHEESES	30

AFTER DINNER DRINKS

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