

MATAKANA MARKET KITCHEN

Brunch Lunch Menu

Something fruity...

Ancient Grain-ola - with passionfruit, natural yoghurt & fruit compote.

Cinnamon Apple Porridge - with toasted nuts & seeds

100% Fresh Fruit Smoothies - blended with mango nectar & banana.

Raspberry Rush, Mango Mania, Blueberry Breeze, Simply Strawberry

Green Goddess Smoothie - avocado, kiwi, mango, kale with aloe vera.

Kombucha Iced Tea - from Matakana Daily Organics, served over fruit and berries.

100% Pure Juice - fresh oranges squeezed to order.

Something toasty...

Welsh Rarebit - with Puhoi cheddar, Leigh beer & piccalilli, oven-baked & served with smoky bacon & Worcester sauce dressing.

Avocado on Multi Grain Toast - with citrus dressing, salad & salsa.

Brioche French Toast - with caramelised bananas & maple syrup loaded with smoky bacon.

Smoked Salmon - house smoked salmon with herb creme fraiche, capers & a squeeze of lemon on toasted ciabatta.

Rustic Mince on Toast - a hearty, beefy mince topped with poached eggs & roasted tomato on toasted ciabatta.

Homemade Coconut Bread - toasted with butter & lime marmalade.

Homemade Banana Bread - with maple syrup & toasted almonds.

Something teenage...

Lemon Meringue Hotcakes - with lemon curd, crumbled meringues & ice cream. 17.5

Banana 'n' Nutella Hotcakes - with vanilla ice cream & smashed maltesers. 17.5

Toffee Apple Hotcakes - with ice cream, cinnamon, caramel sauce & toasted almonds. 17.5

Cheesy Bacon Hotcakes - with a poached egg, roasted tomato & chipotle. 17.5

All of our chicken is Waitoa free range & our eggs are free range from Puriri Downs.

Something to start or to share...

Fresh Baked Garlic & Herb Turkish Bread - served with beetroot & cashew hummus, & citrus marinated Mediterranean olives. 11

Lamb Lollipops - marinated & char-grilled served with a harissa yoghurt. 16

Island Style Ceviche - fresh fish cured in lime, lemon, fresh herbs & coconut cream with a hint of chilli. 17

Sticky Pork Ribs - marinated & slow-roasted in our barbecue sauce. 16

Scallops Baked in their Half Shell - with garlic butter, white wine & parmesan. 22

Soup D'Jour - lovingly prepared inhouse & served with garlic ciabatta. Ask your server for details. 12

Sautéed Chicken Livers - in a port, bacon & mushroom sauce served in a couple of Yorkshire puddings. 17

Camembert Cob Bake - topped with pesto served with cranberry relish (Ideal for sharing). 19.5

Stuffed Mushrooms - panko and herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear relish. 15.5

Creamy Seafood Chowder - served with garlic ciabatta - a House favourite! 16

Cottage Pie Croquettes - on a smashed pea puree, with a lashing of herby creme fraiche 17

Something leafy...

Italian Chicken Salad - marinated roast chicken breast with a poached citrus salad served in a parmesan basket with a fresh & zesty dressing. 26.5

Raw Vegan Power Salad - shaved coconut, fennel & carrot, tossed with cranberries, pea feathers, rocket, avocado & apple, finished with a nutty ginger & mango dressing. 25

add crispy poached egg & parmesan wafers. 26

or add Italian roasted free range chicken breast. 29

Curried Cauliflower - with rocket, cranberries, candied hazelnuts & whipped goats cheese. 16

Organic Buckwheat Salad - with roasted chickpeas & capsicum, laced with a Mojito inspired lime & mint vinaigrette. 23.5

add char-grilled Halloumi 26.5

or add harissa marinated Lamb Lollipops 32.5

or add market catch of the day 34.5

Home-made Herby Falafel - on garden salad with slow roasted tomatoes, micro-herbs & zesty tahini dressing. 22

Something brunchy...

14 Sicilian Scramble - Parmesan scrambled eggs, Italian roasted chicken breast, garlic ciabatta toast, sundried tomatoes & basil pesto. 23.5

12 Portobello Mushroom & Kale Bruschetta - with citrus cream cheese & kale pesto. 18.5

10 Brunch Salad - crispy coated hen's egg, smoked bacon, mushrooms, vine tomato, croutons & mixed leaves. 19.5

10 Chorizo & Spud Crush - herb roasted potatoes, chorizo with onion jam, wilted spinach & Puriri Downs poached eggs. 21

10 Baked Avocado - stuffed with welsh rarebit, topped with roasted tomatoes & bacon. 20.5

10 Steak & Eggs - grilled Sirloin steak, two fried eggs, herby potatoes & roasted tomato. 24

20.5 Breakfast Flounder - whole baked Leigh Fish flounder on buttered spinach, herb roasted potatoes with poached eggs & hollandaise sauce. 29

Something classic...

21 The Market Grill - choice of eggs, mushrooms, bacon, sausages, tomato, black pudding, herb potatoes & 7 grain toast, with sweet capsicum relish. 26

add Char-grilled sirloin steak. 33

19.9 The Vegetarian - crispy coated eggs, mushrooms, tomatoes, char-grilled halloumi, rocket & avocado toast with chutney. 23.5

add smoky bacon. 27.5

9 Double Egg & Bacon Doorstop Sandwich - classic bacon & eggs on chunky toasted ciabatta bread. 15.9

9 Eggs Benedict - with sautéed spinach & a choice of either portobello mushrooms, house smoked salmon, or smoky bacon. 21

Eggs on Toast - free range, as you like them on 7 grain with relish. 12

Something with a kick...

Bloody Mary Espresso Martini Berry Bourbon Iced Tea 16.5

Kombucha Martini Aperol Spritz

Something hearty...

Steak & Chips - prime 300g sirloin steak, char-grilled with red wine jus, agria fries & a market salad. 35

16 Pistachio Crusted Salmon - served on crushed gourmet potatoes, with seasonal vegetables & saffron cream sauce. 32

17 Five-spice Duck Tacos. Soft flour tortillas loaded with an Asian slaw, spiced Duck & hoi sin sauce, sprinkled with black sesames. 18

16 Gourmet Steak Sammy - char-grilled Sirloin steak with melted brie, onion jam, salad on grilled ciabatta & a basket of fries. 27

12 Fish 'n' Chips - panko crumbed line caught catch of the day served with agria fries, sauces & a market side salad. 29.5

17 Pappardelle al Pomodoro - a rich tomato ragu flavoured with fresh chilli & olives. 21

add pork & beef polpetta 27

19.5 Scallop & Snapper Risotto - a creamy risotto finished with rocket & parmesan. 32

15.5 Rib Rack Stack - roast rack of St Louis pork ribs served with agria fries & a market side salad. 35

16 Tom Yum Ocean Bowl - a spicy, citrus broth loaded with fresh seafood & served over rice noodles. 29

17 Beef Cheek Bourguignon - a rich & hearty winter stew, loaded with tender braised beef & root vegetables. 29

Vegan Chickpea & Cauliflower Curry - loaded with traditional Indian spices & served with basmati rice. 23

Something wrapped...

Italian Herbed Chicken - roasted breast, crunchy salad & aioli. 16.5

26 Steak 'n' Cheese - cheddar, chipotle & salad. 18.5

29 Smoked Salmon - avocado, sweet chilli salsa & salad. 16.5

B.L.A.B. - smoky bacon, leaves, aioli, avocado & brie. 16.5

16 Vegan Falafel & Beetroot Hummus - roasted vegetables & leaves 17.5

Something on the side...

Agria chips & dips. 8

Funky chips with garlic, parsley & sea salt. 9

Pumpkin & beetroot, tossed with toasted nuts & seeds. 9

Grilled garlic ciabatta with beetroot & cashew hummus. 7.5

Polenta fries with pancetta aioli. 10

Put "eat pudding" at the top of your list of things to do today, that way at least you'll get one thing done!

Please inform your server of any allergies you may have, we are more than happy to accommodate you and recommend the suitable ingredients. A dedicated gluten free menu is available on request.

