

# MATAKANA MARKET KITCHEN

## Evening Menu

### Something to start or to share...

#### Fresh Baked Garlic & Herb Turkish Bread -

Served with beetroot & cashew hummus, & citrus marinated Mediterranean olives.

#### Scallops Baked in their Half Shell -

With garlic butter, white wine & parmesan.

#### Sautéed Chicken Livers -

In a port, bacon & mushroom sauce served in a couple of Yorkshire puddings.

#### Soup D'Jour -

Lovingly prepared inhouse & served with garlic ciabatta.

Ask your server for details

#### Stuffed Mushrooms -

Panko and herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear chutney.

#### Curried Cauliflower -

With rocket, cranberries, candied hazelnuts & whipped goats cheese.

#### Grilled Garlic Ciabatta -

Local artisan garlic bread with beetroot & cashew hummus.

7.5

#### 11 Lamb Lollipops -

Marinated & char-grilled served with a harissa yoghurt.

16

#### 22 Camembert Cob Bake -

Topped with pesto served with cranberry relish. (Ideal for sharing)

19.5

#### 17 Island Style Ceviche Salad -

Fresh fish of the day cured in lime, lemon, fresh herbs & coconut cream with a hint of chilli.

17

#### 12 Sticky Pork Ribs -

Marinated & slow-roasted in our barbecue sauce.

16

#### 15.5 Cottage Pie Croquettes -

On a smashed pea puree, with a lashing of herby creme fraiche.

17

#### 16 Creamy Seafood Chowder

Served with garlic ciabatta - a House favourite!

16

### Something to follow...

#### The "MMK Eye" - our seasonal signature

Chargrilled eye fillet, with a chipotle & lime chimichurri, glazed chorizo & roasted root vegetables, with a splash of pan jus & roasted bone marrow.

42

#### Hereford Aged Steak from the charcoal...

- 200g Eye Fillet

- 300g Sirloin

- 350g Scotch Fillet

Served with agria fries or market salad & a choice of either red wine jus, green peppercorn, or mushroom gravy.

Surf your turf with scallops & prawns.

#### Five Spiced Duck Breast -

Marinated in Asian spices & served on edamame & wild rice, over a smooth apricot puree

#### Beef Cheek Bourguignon -

A rich & hearty winter stew, loaded with tender braised beef & root vegetables.

29

#### Italian Chicken Salad -

Marinated roast free range chicken breast with a poached citrus salad served in a parmesan basket with a fresh & zesty dressing.

26.5

#### Herb Crusted Lamb Rack -

Served on minted pea & potato crush, with pickled baby carrots & roasted vine tomatoes, finished with red wine jus.

#### Pappardelle al Pomodoro -

A rich tomato ragu flavoured with fresh chilli & smoky kalamata olives.

add pork & beef polpetta

#### Rib Rack Stack -

Roast rack of St Louis pork ribs served with chunky chips & a market side salad.

35

#### Garlic Stuffed Chicken Milanese -

Free range, & served on a chorizo mash, with charred greens & drizzled with garlic butter.

31

#### Slow Cooked Pork Belly -

Served on a kumara & ginger mash, with flash cooked Asian greens & apple salsa, drizzled with pan jus.

28

### Something from the earth...

#### 42 Home-made Herby Falafel

On garden salad with slow roasted tomatoes, micro-herbs & zesty tahini dressing.

22

#### 37 Raw Vegan Power Salad -

35 Shaved coconut, fennel & carrot, tossed with cranberries, pea feathers, rocket, avocado & apple, finished with a nutty ginger & mango dressing.

25

36

add crispy poached egg & parmesan wafers.

26

or add Italian roasted free range chicken breast.

29

#### +6 Vegan Chickpea & Cauliflower Curry -

Loaded with traditional Indian spices & served with basmati rice.

23

#### 34 Organic Buckwheat Salad -

With roasted chickpeas & capsicum, laced with a Mojito inspired lime & mint vinaigrette

23.5

29

add char-grilled halloumi

26.5

or add harrisa marinated Lamb Lollipops

32.5

or add market catch of the day

34.5

### Something from the sea...

#### 38 Pistachio Crusted Salmon -

Served on crushed gourmet potatoes, with seasonal vegetables & saffron cream sauce.

32

21

#### 27 Fish 'n' Chips -

Panko crumbed line caught catch of the day served with agria fries, sauces & a market side salad.

29.5

35

#### Whole Baked Flounder -

Stuffed with garlic prawns on herb roasted potatoes served with a citrus salad.

29

31

#### Scallop & Snapper Risotto -

A creamy seafood risotto finished with rocket & parmesan.

32

#### Tom Yum Ocean Bowl -

A spicy, citrus broth loaded with fresh seafood & served over rice noodles.

29

### Something on the side...

Agria chips & dips.

Kumara chips & dips.

Polenta fries with pancetta aioli.

Funky chips with garlic, parsley & sea salt.

8 Flash cooked veggies with garlic & olive oil.

7

9 Charred Broccoli, toasted almonds and garlic.

7

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

9

9 Fresh Market salad, with vivacious dressing

5

"All's well with the world when you're gathered with your friends to share a meal, the room is snug & cosy & it's time for pudding."

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.

