

MATAKANA MARKET KITCHEN

Gluten Free Evening Menu

Something to start or to share...

GF Garlic Bread - Freshly baked with beetroot & cashew hummus. vgn		
Island Style Ceviche Salad - Fresh fish cured in lime, lemon, fresh herbs & coconut cream with a hint of chilli. df		
Scallops Baked in their Half Shell - With garlic butter, white wine, parmesan & GF toast.		
Whole Baked Camembert - Topped with pesto served with cranberry relish and GF toast. (Ideal for sharing). v	19.5	
Lamb Lollipops - Marinated & char-grilled served with a harissa yoghurt.	16	
		Soup D'Jour - Lovingly prepared inhouse & served with GF toast. Ask your server for details
	7.5	12
		Sautéed Chicken Livers - In a port, bacon & mushroom sauce on garlic GF toast.
	17	16.5
		Curried Cauliflower - With rocket, cranberries, candied hazelnuts & whipped goats cheese. v
	22	16
		Steamed Edamame - seasoned with sea salt & fresh citrus. vgn
		11
		Pumpkin & Beetroot Salad Cup - tossed with toasted nuts & seeds. vgn
		9

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. dfo	42	
Hereford Aged Steak from the charcoal...		
- 200g Eye Fillet	37	
- 300g Sirloin	35	
- 350g Scotch Fillet	36	
Served with agria fries or market salad & red wine jus. df		
Surf your turf with scallops & prawns.		
Five Spiced Duck Breast - Marinated in Asian spices & served on edamame & wild rice, over a smooth apricot puree df	+6	
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. dfo	26.5	
Roasted Lamb Rack - Served on minted pea & potato crush, with pickled baby carrots & roasted vine tomatoes, finished with red wine jus. df		
Riso al Pomodoro - A rich tomato ragu flavoured with fresh chilli & smoky kalamata olives. dfo		
add pork & beef polpetta		
Garlic Stuffed Chicken Milanese - Free range, & served on a chorizo mash, with charred greens & drizzled with garlic butter.		

Something on the side...

Agria chips & dips. v - df	
Kumara chips & dips. v - df	
Polenta fries with pancetta aioli. vo - df	
Funky chips with garlic, parsley & sea salt. v	
Flash cooked veggies with garlic & olive oil. vgn	
Charred Broccoli, toasted almonds and garlic. vgn	
Pumpkin & beetroot, tossed with toasted nuts & seeds. vgn	
Fresh Market salad, with vivacious dressing. vgn	

Something from the earth...

Home-made Herby Falafel On garden salad with slow roasted tomatoes, micro-herbs & zesty tahini dressing. vgn	22	
Raw Vegan Power Salad - Shaved coconut, fennel & carrot, tossed with cranberries, pea feathers, rocket, avocado & apple, finished with a nutty ginger & mango dressing. vgn	25	
add crispy poached egg & parmesan wafers.	26	
or add Italian roasted free range chicken breast.	29	
Vegan Chickpea & Cauliflower Curry - Loaded with traditional Indian spices & served with basmati rice. vgn	23	
Organic Buckwheat Salad - With roasted chickpeas & capsicum, laced with a Mojito inspired lime & mint vinaigrette vgn	23.5	
add char-grilled halloumi	26.5	
or add harrisa marinated Lamb Lollipops	32.5	
or add market catch of the day dfo	34.5	

Something from the sea...

Pistachio Crusted Salmon - Served on crushed gourmet potatoes, with seasonal vegetables & saffron cream sauce.	32	
Pan Seared Fish & Chips - With sauces & a market side salad. df	29.5	
Whole Baked Flounder - stuffed with garlic prawns on herb roasted potatoes served with a citrus salad.	29	
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. df	29	

Please ensure that our wait staff are aware that you are ordering from the Gluten Free Menu

Please inform your server of any allergies you may have, we are more than happy to accommodate you and recommend the suitable ingredients. Whilst all dishes are made with no added gluten, they are produced in a kitchen that handles gluten and traces may occur. Celiacs are also advised our kitchen operates a mixed deep fryer.
v=Vegetarian or can be on request (vo), vgn=Vegan, df = Dairy Free or can be on request (dfo)

"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."