



MATAKANA MARKET KITCHEN

Cocktails

Plum Sours

ALL \$18.5

Peddlers salted plum gin, Chambord, lemon,
blackberry syrup, whites.

Matakana Gimlet

Matakana Gin, Elderflower liqueur, lime & sugar.

Strawberry Bellini

Quartz Reef bubbles & strawberry puree.

Summer Lemonade

Homemade lemonade with mint.
& your choice of: Vodka, Rum or Gin

Clover Club

Raspberry Vodka, Cointreau, Strawberry puree, lemon
& whites.

Passionfruit Daiquiri

White Rum, Passionfruit liqueur, puree & lime.

Aperol Spritz

Aperol, Prosecco, dash of soda.

Classic Cocktails

Feel like something more classic?

Just ask our staff & we'll do our best to
accommodate your request!



MATAKANA MARKET KITCHEN

Wine List

CHAMPAGNE SPARKLING	GLASS	375ML	BOTTLE
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Taittinger Cuvée Prestige	79	135
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Champagne, France. Pale gold in colour, with a crisp apple & hazelnut nose with citrus fruit on the palate & a decadent finish.

Quartz Reef Méthode Traditionnelle NV	15	39	69
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Central Otago. Bouquet of green apple with hints of lime & brioche. On the palate, this is flirtatious & moreish.

Amisfield Brut Méthode Traditionelle			99
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Central Otago, 100% pinot noir this is a soft, quite rich, mouth-filling fizz with some attractive, freshly baked bread flavours.

Villa Sandi Prosecco	14		59
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Italy. Light & off dry sparkling, with a touch of citrus & crisp apple sweetness to balance.

PICCOLOS 200ml			BOTTLE
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Freixenet Rosé Cava			14.5
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Italy. Light & off dry sparkling, with a touch of citrus & crisp apple sweetness to balance.

Lothlorien Sparkling Feijoa			14
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Matakana. Resonance of Mediterranean fruits over a citrus base, with an elegant finish.

Deutz Cuvée NV			16
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Marlborough. Beautifully balanced with a touch of fruit sweetness from the Pinot Noir grapes.

Moët & Chandon Brut Impérial			34
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France. Generous and tasty, white fruit notes including pear, white peach & apple, unfurl on the palate, in the company of fine, light bubbles.



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W h i t e s

SAUVIGNON BLANC

GLASS BOTTLE

Summerhouse

12 55

Marlborough. Tropical aromas with juicy rock melon and vibrant stone fruits & a mouth watering finish.

Rohe, Rapaura Springs

13 60

Marlborough. Vibrant aromas of ripe passionfruit & blackcurrant follow through to the palate, with beautiful acidity.

Craggy Range, Te Muna

16 70

Martinborough. Leafy fresh herbs & lime citrus create a refreshing nose, whilst the palate delivers crisp nectarine & tropical melon flavours.

Carrick Estate

72

Central Otago. Gooseberry and lime notes, alongside a lively acid core. It's subtle & elegant with a hint of toast and vanilla.

PINOT GRIS

Summerhouse

12 55

Marlborough. Flavours of fresh pear & ginger spice, aromatically balanced with subtle stone fruit notes.

Matakana Estate

13.5 62

Matakana. Nashi pear & citrus blossom, with an elegant & textural palate, with a crisp clean finish.

Peregrine Saddleback

14 67

Central Otago. Dry style with floral citrus & ginger aromatics with flavours of fresh pear, apricot & stone fruit.

Man O War, Exiled

75

Waiheke Island. Notes of apricot, citrus & ginger finesse the ripe flavours, a clean minerality balancing the naturally sweet fruit.



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W h i t e s

CHARDONNAY

GLASS

BOTTLE

Kumeu Village

12

55

Kumeu. Vibrant fruit with lively lime and lemon aromas, mineral edginess with hints of fig and white peach.

TW Estate

13

60

Gisborne. Lively, balanced with apricot, peach & citrus blossom and honeysuckle notes.

Marc Cellars

14

65

California. Aromas of delicious golden apple, orange blossom & guava with hints of vanilla & baking spice.

Peregrine

75

Central Otago. Vegan. Classic French stylings, White peach & citrus combine with roasted hazelnuts & jasmine to form delicate textures.

AROMATICS

Amisfield, Dry Riesling

14

65

Central Otago. Pretty aromatics of jasmine and lime sorbet, leading to a palate with mandarin, florals and a brilliant rush of lively acidity.

Domaines Schlumberger, Pinot Blanc

14.5

67

Alsace France. Aromas of flowers, citrus fruits, lemon zest and white pepper. Fresh & well balanced. The texture is lush and velvety supported by a lively freshness and minerality.



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Rosé & Reds

ROSÉ	GLASS	BOTTLE
Gabion Matakana. Aromas of watermelon, cotton candy, a light to medium body with a refreshing finish.	13.5	62
Maison Fortant “Lux” Provence France. Classic dry style. Highly aromatic with soft notes of raspberry, peach & white blossoms, with a mineral finish.	13	60
Man O’ War – Pinque Waiheke Island. Pale dry and refreshing with red berries, watermelon & fresh herbs.		67
Peregrine Central Otago. Vibrant elderflower, fresh strawberry & pomegranate aromatics. A delicate creamy palate with a refreshing dry finish.	14.5	69
PINOT NOIR	GLASS	BOTTLE
Babich, Black label Marlborough. Sweet cherry notes with raspberry & juicy acidity. Savoury notes of leather with soft fine tannins.	13	60
Peregrine Saddleback Central Otago. Rich & round, with wild raspberry, blackcurrant & sweet spice flavours.	14.5	68
Carrick, Unravelled Martinborough. Bold dark cherry & plum fruit flavours lifted with soft ripe tannins & a medium bodied palate.		75
Escarpment Central Otago. It is well-rounded & nicely balanced, clove & all-spice can be found in amongst the ripe red fruits. Soft, yet a ball of energy on the palate.		82



MATAKANA MARKET KITCHEN

Reds

SYRAH/SHIRAZ

GLASS BOTTLE

Te Mata estate, Syrah

13.5 65

Hawkes Bay. inviting fragrance of dark cherry, raspberry, and allspice, full flavoured; of fresh boysenberry, blueberry, mocha with fine tannins.

Dune, Shiraz

13.5 65

McLaren Vale, Australia. A lifted nose of rosehip, summer berries & black pepper.

Craggy Range Syrah

85

Hawkes Bay. Aromatic lift of florals & pepper, with lushness & elegance on the palate.

BLENDS & VARIETALS

GLASS BOTTLE

MMK Red

12 55

Matakana. Bordeaux style blend locally grown, sourced & produced.

Te Mata Estate Merlot, Cabernets

14.5 69

Hawkes Bay. Ripe, sweet fruit. Subtle cedary oak tannins frame the finish, giving hints of mocha, berries, & cassis.

Herons Flight, Volare Sangiovese

65

Matakana. Sangiovese. Plum & cherry fruit with liquorice & tobacco notes.

Man O War, Ironclad Franc, Merlot, Petit Verdot, Malbec

120

Cassis and dark berry fruits, lifted floral & spice with a nice earthy note. The palate is concentrated with clear ripeness framed by robust tannins.



MATAKANA MARKET KITCHEN

Vintry Cellar

WHITES & ROSE

BOTTLE

Brickbay, Pinot Gris

73

Matakana. Floral aromas, revealing elegant pear & citrus layers with a clean off dry finish.

Takatu, Pinot Gris

82

Matakana. Rich stone-fruit flavours, slightly toasty, bottle-aged notes adding complexity, finely balanced acidity and a smooth, dry, persistent finish.

Mahurangi River Winery, Chardonnay

65

Matakana. Notes of citrus, white peach, nougat & a hint of smoke with a creamy rich palate and seamless oak finish.

Yakutin, Rose

72

Matakana. Summer in a glass - fresh & charming with elegant notes of cherries, grapefruit and sea breeze.

REDS

BOTTLE

Gabion, Merlot, Cabernet Franc

73

Matakana. Mellow, complex, and nicely maturing, with a dark core of spicy fruit and earthy cedar supported by very fine, resolved tannins.

Omaha Bay Vineyard, Syrah

62

Matakana. Aromas of ripe blackberry, plum & spicy peppers, complemented by great depth & complexity.

Heron's Flight Sangiovese Reserve

125

Matakana. Sangiovese. Plum & cherry fruit with liquorice & tobacco notes.

Nola, Tempranillo

90

Matakana. A vibrant bouquet of sweet cherries unfolds into soft aromas of dark rich red fruit, earth & leather. well intergrated tannins with a lenghly finish.



MATAKANA MARKET KITCHEN

Spirits

GIN

Beefeater	10
Bombay Sapphire	11
Hendricks	13
Matakana Gin	14
Peddlers Salted Plum	10

VODKA

Stolichnaya	10
Absolut	11
Grey Goose	12

TEQUILA

El Jimador	10
Herradura Reposado	14
Sesion Reposado & Mocha	12

RUM

Stolen Gold/White/Dark	10
Appletons	11
Sailor Jerry	12
Bayside Rum	12

BOURBON

Early Times	10
Wild Turkey Longbranch	11
Woodford Reserve	14

WHISKEY

Jameson	10
Jack Daniels	10
Starward Twofold	11

SINGLE MALT WHISKY

Amrut	13
Laphroaig 10yr	14
Highland Park Viking Scar 10yr	15
The Glendronach 12yr	12
The Dalmore 12yr	14

ALL OUR SPIRITS ARE A STANDARD 30ML POUR PRICES
INCLUSIVE OF A HOUSE MIXER.



MATAKANA MARKET KITCHEN

B e e r

ON TAP

	GLASS	PINT	JUG 1.8L
Sawmill Pilsner (4.8%abv)	9.9	13.9	45
Sawmill IPA (4.9%abv)	9.9	13.9	45
Sawmill Hazy Pale Ale (5.8%abv)	9.9	13.9	45
Crafty Guest Tap abv - Ask your server	9.9	13.9	45

BOTTLE

Heineken (5%abv)	9.9
Asahi Super Dry (5%abv)	9.9
Corona (4.5%abv)	9.9
Peroni (5.1%abv)	9.9
Estrella (4.6%abv)	9.5
Steinlager Light (2.5%abv)	9.5
Bohemian Cider (5%abv)	9.5

CRAFTY

McLeod's 'Long Boarder' Lager (5%abv)	10.9
McLeod's 'Paradise' Pale Ale (5.5%abv)	10.9
McLeod's 'Pioneer' Porter (5.2%abv)	10.9



MATAKANA MARKET KITCHEN

Non Alcoholic

DAILY ORGANICS 0% WINE ALTERNATIVE

PRICE

10

Blanc, Peach & Thyme
Rosé, Strawberry & Rhubarb
Rouge, Blackberry & Basil

LYRE'S 0% SPIRITS

10 / 14.5

London Dry / American Malt
Dark Cane Spirit / Orange Sec
Aperitif / White Cane Spirit
Italian Spritz.

Mocktails and creations made to
order.

0% BEERS

Heineken Blue 0%

9.5

Sawmill Bare Beer 0.5%

9.9

Zeffer '0%' Cider (can)

9.5



MATAKANA MARKET KITCHEN

Softs

HOMEGROWN JUICES

Orange / Apple / Cranberry /
Tomato / Pineapple

PRICE

6

SODA

Coke / Coke Zero / Lemonade /
Ginger Ale / Tonic / Soda /
Lemon Lime Bitters

6

KARMA ORGANIC DRINKS

Blackcurrant Sparkling
Blood Orange Sparkling
Red Grapefruit Sparkling

7

FEVERTREE MIXERS

Premium Tonic
Mediterranean Tonic
Elderflower Tonic

5

GINGERBEER

Bundaberg Ginger Beer

7

KOMBUCHA

Daily Organics Kombucha

10

SPARKLING & STILL WATER

Antipodes, 1lt

9.9

HEALTH KICK

Matakana Turbo Tonic,
Turmeric, Ginger & Lime spritz

8



MATAKANA MARKET KITCHEN

Coffee

HUMMINGBIRD COFFEE	REGULAR	LARGE	BOWL
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Single Shot

Flat White	5	5.5	8
Cappuccino	5	5.5	8

Double shots

Espresso	4		
Long Black	4.5	5	
Latte		5	8
Macchiato		4.5	
Mocha		5.5	8

No Coffee at All

Hot Chocolate		5	8
Chai / Spicy / Red Velvet / Golden		5	8

FOR AN EXTRA 50C, YOU CAN ADD AN EXTRA SHOT OF COFFEE OR DECAF.
SWAP TO SOY / ALMOND / COCONUT / OAT MILK,
ADD A VANILLA / CARAMEL / HAZELNUT SYRUP

TI ORA TEAS

English Breakfast
Earl Grey
Peppermint
Chamomile w Honey & Lemon
Green w Lemongrass & Ginger
Summer Fruits

POT

All 5



Matakana Market Kitchen is not just a name, it is an insight into our style & feeling on the ingredients & produce that we use.

Here at MMK, we endeavour to use only the freshest ingredients, including herbs from our very own herb gardens, as well as produce from many of our local suppliers.

Launched in September 2010, MMK is a family run restaurant, encouraging you to bring all the family too.



The Vintry specialises in locally grown Matakana Wines.

All our family-owned wineries are located within a 14km radius of The Vintry's doorstep.

Enjoy a wine tasting, wine by the glass, cocktails & tapas.

You can also take your own taste of Matakana home with you from our cellar door wine list.