BRUNCH MENU

SOMETHING WITH A KICK

MMK Hugo Spritz. *All 19.5*
London dry Gin, St Germain elderflower, lime juice & prosecco.

Aperol Spritz.
Aperol, Prosecco, dash of soda.

Bloody Mary.
Vodka, tomato juice, Worcestershire sauce, tabasco, S&P.

Sunrise Mimosa.
Equal parts prosecco, orange juice & a dash of grenadine.

SOMETHING FRUITY

Probiotic Real Fruit Smoothies -
Dairy free & all fruit.

Mango Reboot - 12
Mango, pineapple, banana & passionfruit.

Green Booster - 12
Banana, mango, fresh spinach & a squeeze of lime.

Acai Activation - 12
Superfood acai, blueberries, banana & dates.

SOMETHING BRUNCHY

Raspberry, Maple Nut No Grain Ola - 18
With coconut milk & a berry compote.

Brioche French Toast - 26
Maple caramelized bananas, berry compote topped with bacon.

Sicilian Scramble - 28
Parmesan scrambled eggs, free range chicken, romesco sauce, roast tomato & garlic ciabatta.

Breakfast Salmon Fillet - 34
Oven baked & served with roasted potatoes, poached eggs, wilted spinach & a side of hollandaise.

Morning Protein Bowl - 27
Scrambled egg whites, topped with cottage cheese, house smoked Salmon, roasted tomato and special nut n seed mix.

Chorizo & Spud Crush - 26
Herb roasted potatoes, chorizo with onion jam, wilted spinach & poached eggs.

Baked Avocado - 25
Stuffed with Welsh rarebit, topped with roasted tomatoes & bacon.

We source our food responsibly, with free-range chicken, bacon & local free-range eggs, plus NZ grass fed beef.

SOMETHING TOASTY

Welsh Rarebit - 28
Oven-baked tasty cheddar on toasted ciabatta with piccalilli, roasted tomato and smoked streaky bacon.

Avocado on Toast - 19
Served on multigrain toast with a garden salad, citrus dressing & salsa.

Smoked Salmon - 26
House smoked salmon with herb cream cheese, capers, lemon on toasted ciabatta.

Rustic Mince on Toast - 28
A hearty, steak mince topped with poached eggs & roasted tomato on toasted ciabatta.

SOMETHING CLASSIC

The Market Grill - 30
Bacon, sausage, mushrooms, black pudding, tomato, herb potatoes, your choice of eggs, served on multigrain toast with a capsicum relish.

The Vegetarian - 29
Crispy coated eggs, mushrooms, tomatoes, chargrilled halloumi, avocado, salad, served on multigrain with a capsicum relish.

The Ultimate Breakfast Wrap - 22
Parmesan scrambled eggs with roasted potato, chorizo, spinach and caramelized onion, wrapped in a toasted tortilla with chipotle aioli.

Steak & Eggs - 29
Grilled 150g sirloin steak, two fried eggs, herby potatoes & roasted tomato.

Eggs Benedict - 27
Poached eggs, with sautéed spinach, creamy hollandaise & your choice of mushrooms, bacon or smoked salmon.

Eggs on Toast - 16
Free range, as you like them on multi grain with house relish.

Add on:

Chargrilled 150g Sirloin	18
Smoked Salmon	8
Smoky Bacon or Halloumi	5
Avocado or Mushrooms	4
Roast potatoes	4
Extra egg	2

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

MMK

LUNCH MENU

TO START OR TO SHARE

Island Style Ceviche - 26
Fresh Snapper, cured in citrus, herbs and coconut cream.

Crispy Tuna Wonton Tacos- 20
Two crispy taco shells filled with sashimi tuna, fresh mango & avocado salsa with kewpie mayo, dusted with togarashi.

Shell Baked Scallops - 26
Baked in garlic butter, white wine & parmesan, with garlic bread.

Sticky Pork Ribs - 24
Slow Roasted & marinated in a house BBQ sauce

Soup D'Jour - 15
Soup of the day, served with toasted ciabatta.
Ask your server for details.

Wood Fired Garlic Bread - 15
Wood fired artisan bread, garlic butter, olives & served with a house made hummus & Romesco.

Crab & Prawn Croquettes - 24
Crispy panko crumbed with a chipotle dipping sauce.

Creamy Seafood Chowder - 24
Lovingly prepared inhouse & served with garlic ciabatta.

Chargrilled Lamb Kofta - 24
Spiced Lamb kofta, served on a rustic Greek salad and served with Tzatziki.

Creamy Burrata salad. 25
Served with warm herb roasted cherry tomatoes, fresh basil pesto and grilled ciabatta.

SOMETHING HEARTY

Steak & Chips - *Prime 300g sirloin steak, char-grilled with red wine jus, agria fries & a market salad.* 39

Beef Cheek Bourguignon - *In a rich red wine sauce, confit tomatoes with chimmichurri, roasted potatoes & garlic peas.* 40

Rib Rack Stack - *Roasted rack of St Louis pork ribs, BBQ sauce served w chips & a crunchy salad.* 39

Moroccan Lamb Stew -*slow cooked with warm spices, apricots & chickpeas on pilaf rice & finished with pistachios.* 38

Gourmet Burger of the day - *Chefs creation! Served with fries. (Ask your server for more details!)* mp

Five-spice Duck Tacos - *Loaded with an Asian slaw, spiced duck in a hoisin sauce.* 26

Scallop & Snapper Risotto - *A rich, creamy risotto finished with spinach & parmesan.* 39

Panko Fish 'n' Chips - *Panko crumbed served with agria fries, sauces & a market salad.* 32

Sri Lankan Prawn Curry - *Deep in flavour & aromatics served with egg plant pickle, basmati rice & crispy pappadum.* 37

Tofu Dubu Buchim- *A classic Korean dish, pan-fried Tofu with a savoury, spicy soy-garlic drizzling sauce, Kimchi & rice.* 34

SOMETHING LEAFY

Italian Chicken Salad - 34
Herb marinated & roasted free-range chicken breast, in a parmesan basket w garden salad & a citrus cucumber dressing.

Grilled Salmon Salad - 38
Pistachio crusted & served on a pickled vegetable summer salad with a cashew Romesco dressing.

Torn Falafel Salad - 29
Crispy nuggets of homemade falafel on a bed of leaves with house romesco dressing & summer salad.

Add: *Charred Halloumi* / **5** *Roasted free range chicken* / **8**

SOMETHING ON THE SIDE

Agria chips & dips. 12
Funky chips with garlic butter, parsley & sea salt. 13
Polenta fries with aioli. 14
Kumara fries, with chipotle aioli. 13
Grilled garlic ciabatta with rustic dipping hummus. 10
Garlic sautéed summer greens with almonds. 14
Fresh market salad, with dressing. 7

SOMETHING WRAPPED

12" flour tortillas, toasted, loaded & wrapped.

Italian Herbed Chicken - 19.5
Roasted chicken breast, crunchy salad & aioli.

Smoked Salmon 19.5
With avocado, sweet chilli & fresh leaves.

Vegan Falafel 18.5
With mixed salad, Romesco & summer salad

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