

# BRUNCH MENU

## SOMETHING WITH A KICK

**MMK Winter Spritz.** All 19.5

London dry Gin, Italicus, lime juice & prosecco top.

**Aperol Spritz**

Aperol, Prosecco, dash of soda.

**Bloody Mary**

Vodka, tomato juice, Worcestershire sauce, tabasco, & p.

## SOMETHING FRUITY

**Probiotic Real Fruit Smoothies -**

Dairy free & all fruit.

**Mango Reboot -**

Mango, pineapple, banana & passionfruit.

**Green Booster -**

Banana, mango, fresh spinach & a squeeze of lime.

**Acai Activation -**

Superfood acai, blueberries, banana & dates.

## SOMETHING BRUNCHY

**Raspberry, Maple Nut No Grain Ola -**

With coconut milk & a berry compote.

**Brioche French Toast -**

Maple caramelized bananas, berry compote topped with bacon.

**Sicilian Scramble -**

Parmesan scrambled eggs, free range chicken, romesco sauce, roast tomato & garlic ciabatta.

**Breakfast Flounder -**

Oven baked & served with roasted potatoes, poached eggs, wilted spinach & a side of hollandaise.

**Brunch Salad -**

Crispy coated egg, smoked bacon, mushrooms, vine tomato, croutons & mixed leaves.

**Chorizo & Spud Crush -**

Herb roasted potatoes, chorizo with onion jam, wilted spinach & poached eggs.

**Baked Avocado -**

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 -**

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

**Avocado on Toast -**

Served on multigrain toast with a garden salad, citrus dressing & salsa.

**Smoked Salmon -**

House smoked salmon with herb cream cheese, capers, lemon on toasted ciabatta.

**Rustic Mince on Toast -**

A hearty, steak mince topped with poached eggs & roasted tomato on toasted ciabatta.

## SOMETHING CLASSIC

**The Market Grill -**

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

**The Vegetarian -**

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

**The Ultimate Breakfast Wrap -**

Parmesan scrambled eggs with roasted potato, chorizo, spinach and caramelized onion, wrapped in a toasted tortilla with chipotle aioli.

**Steak & Eggs -**

Grilled 150g sirloin steak, two fried eggs, herby potatoes & roasted tomato.

**Eggs Benedict -**

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

**Eggs on Toast -**

Free range, as you like them on multi grain with house relish.

### Add on:

Chargrilled 150g Sirloin 18

Smoked Salmon 8

Smoky Bacon / Halloumi 5

Avocado / 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.



# LUNCH MENU

## TO START OR TO SHARE

<b>Island Style Ceviche -</b> <i>Fresh Snapper, cured in citrus, herbs and coconut cream.</i>	26	<b>Wood Fired Garlic Bread -</b> <i>Wood fired artisan bread, garlic butter, olives &amp; served with a house made hummus, olive oil &amp; Dukkah</i>	15
<b>Stuffed Mushrooms -</b> <i>Panko crumbed mushrooms, stuffed with our blue cheese filling, served with crisp salad &amp; a plum ceanberry relish.</i>	25	<b>Crab &amp; Prawn Croquettes -</b> <i>Crispy panko crumbed with a chipotle dipping sauce.</i>	24
<b>Shell Baked Scallops -</b> <i>Baked in garlic butter, white wine &amp; parmesan, with garlic bread.</i>	26	<b>Creamy Seafood Chowder -</b> <i>Lovingly prepared inhouse &amp; served with garlic ciabatta.</i>	24
<b>Sticky Pork Ribs -</b> <i>Slow Roasted &amp; marinated in a house BBQ sauce</i>	24	<b>Sauteed Chicken Livers -</b> <i>Free range Chicken livers, in a rich smoked bacon, mushroom and red wine sauce, served in a yorkshire pudding</i>	24
<b>Soup D'Jour -</b> <i>Soup of the day, served with toasted ciabatta. Ask your server for details.</i>	15	<b>Char-grilled Baby Brie -</b> <i>With sweet cranberry and plum chutney, roasted spiced walnuts. Served w/ herb crostini.</i>	25

## SOMETHING HEARTY

<b>Steak &amp; Chips -</b> <i>Prime 300g sirloin steak, char-grilled with red wine jus, agria fries &amp; a market salad.</i>	39
<b>Beef Cheek Bourguignon -</b> <i>Bacon, mushrooms, in a rich red wine herb gravy on potato, parsnip mash &amp; confit tomato.</i>	40
<b>Rib Rack Stack -</b> <i>Roasted rack of St Louis pork ribs, BBQ sauce served w chips &amp; a cruchy salad.</i>	39
<b>Slow cooked Lamb Shank -</b> <i>Braised in red wine, served on a potato, parsnip mash, garlic peas with kumara crisps.</i>	38
<b>Gourmet Burger of the day -</b> <i>Chefs creation! Served with fries. (Ask your server for more details!)</i>	mp
<b>Five-spice Duck Tacos -</b> <i>Loaded with an Asian slaw, spiced duck in a hoi sin sauce.</i>	26
<b>Scallop &amp; Snapper Risotto -</b> <i>A rich, creamy risotto finished with spinach &amp; parmesan.</i>	39
<b>Panko Fish 'n' Chips -</b> <i>Panko crumbed served with agria fries, sauces &amp; a market salad.</i>	32
<b>Sri Lankan Prawn Curry -</b> <i>Deep in flavour &amp; aromatics served with egg plant pickle, basmati rice &amp; crispy pappadam.</i>	37
<b>Vegan Tofu Curry -</b> <i>A crispy Tofu curry with Basmati rice, house egg plant pickle and popadom.</i>	34

## SOMETHING LEAFY

<b>Italian Chicken Salad -</b> <i>Herb marinated &amp; roasted free-range chicken breast, in a parmesan basket w garden salad &amp; a honey, dill &amp; mustard dressing.</i>	34
<b>Grilled Octopus &amp; Chorizo Salad -</b> <i>Pan seared Octopus, Chorizo &amp; potato, confit cherry tomato &amp; salad with a cashew Romesco dressing.</i>	38
<b>Torn Falafel Salad -</b> <i>Crispy nuggets of homemade falafel on a bed of leaves with house romesco &amp; roasted vegetables with a pomegranate dressing.</i>	29

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

## SOMETHING ON THE SIDE

<b>Agria chips &amp; dips.</b>	12
<b>Funky chips with garlic butter, parsley &amp; sea salt.</b>	13
<b>Polenta fries with aioli.</b>	14
<b>Kumara fries, with chipotle aioli.</b>	13
<b>Grilled garlic ciabatta with rustic dipping hummus.</b>	10
<b>Garlic sautéed broccolini with almonds.</b>	14
<b>Fresh market salad, with dressing.</b>	7

## SOMETHING WRAPPED

<b>12" flour tortillas, toasted, loaded &amp; wrapped.</b>	
<b>Italian Herbed Chicken -</b> <i>Roasted chicken breast, crunchy salad &amp; aioli.</i>	18.5
<b>Smoked Salmon</b> <i>With avocado, sweet chilli &amp; fresh leaves.</i>	19.5
<b>Vegan Falafel</b> <i>With mixed salad, Romesco &amp; roasted vegetables.</i>	18.5

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