EVENING MENU

SOMETHING TO START OR TO SHARE

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

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.

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

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

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

Creamy Burrata salad- 26
Served with warm herb roasted cherry tomatos, fresh basil pesto and grilled ciabatta.

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

SOMETHING TO FOLLOW

FROM THE GRILL

MMK Eye – our seasonal signature - 49
Topped with two butterfly king prawns on a roasted potato & sundried tomato smash, confit fennel, summer greens & merlot jus with Romesco sauce.

Char-Grilled Steaks - *All served with fresh salad.*

200g Eye Fillet	*(soft & lean)*	44
300g Sirloin	*(firm & flavoursome)*	45
300g Scotch	*(rich & marbled)*	48

Pick a side -
Agria fries / Sauteed summer greens /Roasted herby potatoes

Choose your sauce -
Creamy green peppercorn /Red wine jus /Bacon & mushroom

FROM THE LAND

Roast Lamb Rump - 39
Served on a creamy risotto cake with a minted pea puree and merlot jus.

Beef Cheek Bourguignon - 40
Bacon, mushrooms, in a rich red wine herb gravy with chimichurri, confit cherry tomatoes, roasted potatoes & garlic peas.

Spicy Roast Pork Belly - 40
Asian inspired with sesame rice, kimchi, crackling, Nam Jim and a kewpie summer slaw.

MMK Rib Rack Stack - 39
Cooked low 'n' slow in our house BBQ sauce, served with crunchy fries & a crisp salad.

MMK Mixed Grill - 54
Mixed grill of sirloin steak, pork belly, marinated chicken tenders, pork ribs,grilled Chorizo with a smoky BBQ sauce, chips & salad.

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

FROM THE SEA

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

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

Fresh Catch of the day. Mp
Pan seared market fish, confit fennel & cherry tomato, mango avocado salsa, summer greens & a butterfly king prawn.

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

MMK Seafood Platter - 79
Grilled butterfly king prawns, crab & prawn croquette, smoked salmon, ceviche, panko fish, baked scallops with garlic toast, Romesco dressing & aioli.

Grilled Salmon Salad - 37
pistachio crusted & served on a pickled vegetable summer salad with a cashew Romesco dressing.

FROM THE GARDEN

Tofu Dubu Buchim- 34
A classic Korean dish made of pan-fried firm tofu served with a savory, spicy soy-garlic drizzling sauce Kimchi & served on rice.

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

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

SOMETHING ON THE SIDE...

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