

# Fixed Menu

ALL OUR FIXED PRICE OPTIONS ARE DESIGNED  
TO OFFER YOU THE BEST ALL ROUND PRICING  
& EXPERIENCE.

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Please Note:

·MMK's Wine & Drinks list is fully available, we do not offer  
BYO or discounts on the list, as we endeavour to bring it to  
all our customers at the best rate we can.

·All packages are inclusive of GST.

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If you would prefer to book an A la Carte group booking  
from the full menu or would like to discuss a more tailored  
menu to your group, we would be happy to help.



# Fixed Menu

FIXED PRICE BREAKFAST  
\$39 PER PERSON

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Includes  
Barista-made Coffee & Tea  
&  
Fruit Juice, selection of Orange, Apple,  
Pineapple, Cranberry & Tomato  
-0-  
Bellini or Champagne by arrangement.

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## YOUR CHOICE OF

Market Grill – Bacon, sausage, mushroom,  
herb potatoes, tomato, multi-grain toast &  
poached eggs.

-0-

The Vegetarian - crispy coated egg,  
mushroom, tomato, char-grilled halloumi,  
rocket & avocado toast.

-0-

Eggs Benedict with smoky Bacon, sautéed  
spinach & coated in Hollandaise.

-0-

Brunch Salad - crispy hen's egg, smoked  
bacon, mushroom, vine tomato & croutons,  
on a nest of leaves.

-0-

Chorizo & Spud Crush – herb roast  
potatoes, chorizo, onion jam, wilted spinach  
& poached eggs.





# Fixed Menu

FIXED PRICE LUNCH  
\$50 PER PERSON

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Toasted garlic ciabatta to start.  
&  
Either the Soup of the Day or  
Seafood Chowder

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## YOUR CHOICE OF

Panko crumbed Fresh Fish & Chips, served  
with sauces & market side salad.

-0-

Italian Chicken Salad, marinated & roasted  
free-range chicken breast, in a parmesan  
basket w garden salad & a honey, dill &  
mustard dressing.

-0-

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

-0-

Miso Glazed Tofu steak -

Served on a house shitake mushroom chop  
suey finished with spring onions and cashew  
nuts.



# Fixed Menu

FIXED PRICE LUNCH  
\$45 PER PERSON

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Sharing Platter of Chef's Favourites  
Including fresh ceviche, crab croquettes,  
Cheesy Garlic breads, & much more

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## YOUR CHOICE OF

Panko crumbed Fresh Fish & Chips, served  
with sauces & market side salad.

-0-

Italian Chicken Salad, marinated & roasted  
free-range chicken breast, in a parmesan  
basket w garden salad & a honey, dill &  
mustard dressing.

-0-

Prime 300g Sirloin, served with agria chips,  
fresh market salad & a rich red wine jus.

-0-

Miso Glazed Tofu steak -

Served on a house shitake mushroom chop  
suey finished with spring onions and cashew  
nuts.

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(Add \$9.5 per person for a Dessert sharing platter)





# Fixed Menu

FIXED PRICE DINNER  
\$54 PER PERSON

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Baked Artisan Turkish Cheesy Garlic Bread w rocket,  
parmesan & a house made hummus.

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## YOUR CHOICE OF

Panko crumbed Fresh Fish & Chips, served  
with sauces & market side salad.

-0-

Prime 300g Sirloin, served with agria chips,  
fresh market salad & a rich red wine jus.

-0-

Miso Glazed Tofu steak -

Served on a house shitake mushroom chop  
suey finished with spring onions and cashew  
nuts.

-0-

Beef Cheek Bourguignon - Braised in a rich  
red wine and herb sauce with garlic and  
bacon. Served on creamy mash  
& garlic greens.

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Chef's selection platter of Desserts.



# Fixed Menu

FIXED PRICE DINNER  
\$74 PER PERSON

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Gourmet Sharing Platter of Chef's Favourites  
Including fresh ceviche, crab croquettes, Garlic ciabatta,  
& much more.

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## YOUR CHOICE OF

Market Catch of the Day -

Pan-seared market fish with lobster,  
cabbage rolls, fish velouté, snow peas and  
crispy lotus root.

-0-

Char-Grilled Lamb Loin Salad -

Char-grilled lamb loin with tomato,  
beetroot, feta, baby spinach, and  
pomegranate, finished with balsamic, olive  
oil and tzatziki.

-0-

Miso Glazed Tofu steak -

Served on a house shitake mushroom chop  
suey finished with spring onions and cashew  
nuts.

-0-

Char grilled Scotch steak -

Roasted herby potatoes, garlic greens, & a  
bacon & mushroom sauce.

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Chef's selection platter of Desserts.





# Fixed Menu

FIXED PRICE DINNER  
\$94 PER PERSON

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Chef's Premier Entrée Selection platter, baked brie, artisan ciabatta garlic bread, parmesan baked scallops & much more.

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## YOUR CHOICE OF

MMK Eye fillet –

Topped with marinated grilled Octopus, served on a kumara rosti, romesco sauce garlic greens & a red wine jus.

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Roast Pork Belly -

Roasted pork belly on kumara rosti with garlic greens, cranberry-plum chutney and red wine jus.

-0-

Market Catch of the Day -

Pan-seared market fish with lobster, cabbage rolls, fish velouté, snow peas and crispy lotus root.

-0-

Miso Glazed Tofu steak -

Served on a house shitake mushroom chop suey finished with spring onions and cashew nuts.

-0-

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Chef's Decadent Dessert Degustation



# Fixed Menu

## THE VINTRY

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### Please Note:

- The Vintry does not allow BYO or offer discounts. We strive to offer the best of Matakana's boutique wineries & breweries & represent at the fairest price we can.
  - All packages are inclusive of GST.
  - The Vintry encourages you to share your celebrations with us, so if you're bringing a cake or decorations, let us know & we'll try to help accommodate.
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### TASTY TAPA'S \$45 PER PERSON

#### One roll out of:

Artisan Breads, Olives, Cheeses & Dips  
Seafood Platter, including fresh local  
Oysters (where available), Ceviche, Crispy  
Prawns & more

- 0 -

Charcuterie Plate, pork belly fingers, char-  
grilled Chorizo, & more

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Additional options to add a  
Decadent Dessert platter  
(Ask for pricing)





# Fixed Menu

## THE VINTRY

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### DELUXE TAPA'S \$68 PER PERSON

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Several rolls of platters, including:

Cheesy Garlic bread, w rocket, parmesan &  
house made hummus.

-0-

Crab & Prawn croquettes,  
Seafood Platter, including Sizzling prawns,  
fresh Oysters (where available),  
Scallops in the ½ shell & more

-0-

Charcuterie Plate, including deli cured meats  
pork belly fingers, char grilled Chorizo, meat  
skewers, roasted potatoes in a rich tomato  
sauce & more

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Whitestone Cheese Platter, with nuts & relish  
Fresh fruit platter  
&  
Decadent Dessert Bites