

EVENING MENU

SOMETHING TO START OR TO SHARE

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

SOMETHING TO FOLLOW

FROM THE GRILL

MMK Eye – our seasonal signature - <i>Topped with Octopus and Prawn, roast potato sundried tomato smash, garlic greens and jus, topped with a stuffed Mushroom.</i>	49
Char-Grilled Steaks - <i>All served with fresh salad.</i> 200g Eye Fillet (soft & lean) 300g Sirloin (firm & flavoursome) 300g Scotch (rich & marbled)	44 45 48
Pick a side - <i>Agria fries / Creamy mash /Roasted herby potatoes</i>	
Choose your sauce - <i>Creamy green peppercorn /Red wine jus /Bacon & mushroom</i>	

FROM THE LAND

Slow cooked Lamb Shank - <i>Braised in red wine, served on a potato, parsnip mash with Kumara crisps..</i>	39
Beef Cheek Bourguignon - <i>Bacon, mushrooms, in a rich red wine herb gravy on potato, parsnip mash with confit tomato.</i>	40
Roast Pork Belly - <i>Roasted pork belly on braised red cabbage & kumara puree finished with a cider jus and topped with cranberry chutney and crackling.</i>	40
MMK Rib Rack Stack - <i>Cooked low 'n' slow in our house BBQ sauce, served with crunchy fries & a crisp salad.</i>	39
MMK Mixed Grill - <i>Mixed grill of sirloin steak, pork belly, marinated chicken tenders, pork ribs,grilled Chorizo with a smoky BBQ sauce, chips & salad.</i>	54
Reef up your Beef- w scallops & prawns +15	

FROM THE SEA

Scallop & Snapper Risotto - <i>A rich & creamy seafood risotto finished with spinach & parmesan.</i>	39
Panko Fish 'n' Chips - <i>Line caught & Panko crumbed served with agria fries, sauces & a market side salad.</i>	32
Chefs daily seafood special- <i>Please ask your server for our daily seasonal special using the freshest seafood.</i>	Mp
Sri Lankan Prawn Curry - <i>Deep in flavour & aromatics served with egg plant pickle, basmati rice & crispy pappadam.</i>	37
MMK Seafood Platter - <i>Grilled prawns, octopus, smoked salmon, ceviche, panko fish, baked scallops served with garlic toast, romesco dressing & aioli.</i>	79
Crispy Kaipara Flounder- <i>Served with a Thai dipping sauce, Asian slaw and basmati rice.</i>	37

FROM THE GARDEN

Vegan Tofu Curry - <i>A crispy Tofu curry with Basmati rice, house egg plant pickle & poppadom.</i>	34
Italian Chicken Salad - <i>Herb-roasted chicken breast in a parmesan basket with garden salad and honey-dill-mustard dressing.</i>	34
Grilled Octopus & Chorizo Salad - <i>Pan seared Octopus, Chorizo & potato, confit tomato & salad with a cashew Romesco dressing.</i>	38
Torn Falafel Salad - <i>Crispy nuggets of homemade falafel on a bed of leaves with house romesco & roasted vegetables with a pomegranate dressing.</i>	29

SOMETHING ON THE SIDE...

Agria chips & dips.	12	Garlic sautéed broccolini 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

MMK