

Desserts



Desserts



BLACKCURRANT, BLUEBERRY CHEESECAKE.

A creamy set cheesecake on a Oreo crumb with blackcurrant gel & fresh fruit.

KAFFIR LIME CRÈME BRÛLÉE.

The longstanding MMK favourite is served with a Swiss Bliss raspberry and coconut wafer. (GF)

RICH CHOCOLATE MOUSSE.

Served with brownie soil & a chocolate pistachio biscotti.

PASSIONFRUIT PANNACOTTA.

Served with honeycomb & seasonal fruits.

VEGAN SUMMER BERRY EATON MESS.

Dairy free cream, Vegan meringue, fresh local berries & berry coulis.

THE "JAFFA" GATO.

Triple chocolate gelato served with an espresso shot, Cointreau & homemade buttery shortbread. (GFO)

Cheese Board



WHITESTONE CHEESE BOARD

This medal winning selection includes: Airedale, Livingstone Gold, Totara Tasty & Windsor Blue. Served with relish, crackers, nuts & fruit. (gfo)

- For 2 / 24 -

- For 4 / 42 -

Dessert Wine

DE BORTOLI FINE 8YO TAWNY PORT

-Gls/12

Btl/68-

DE BORTOLI BOTRYTIS SEMILLON

Vibrant mouthfeel of stone fruits, citrus, a twist of caramel and subtle oak, combined with a slight touch of refreshing acidity.

-Gls/10.5

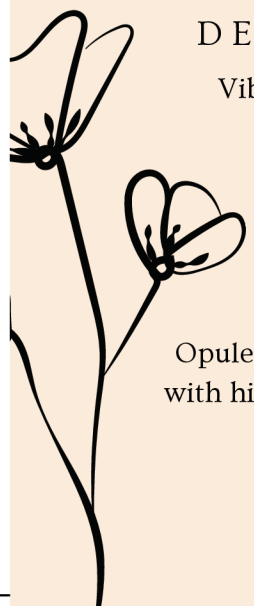
Btl/38-

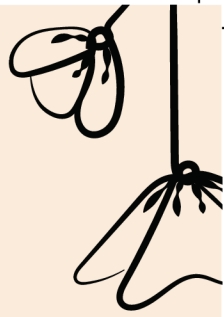
DE BORTOLI, NOBLE ONE

Opulent layers of stone fruit, citrus zest, honey-drenched apricots with hints of nougat and vanilla bean accents from the French oak.

-Gls/15.5

Btl/55-





At Matakana Market Kitchen, we embrace the art of relaxed, refined dining. Our seasonal menu is both innovative and thoughtfully crafted, grounded in the belief that exceptional cuisine begins with the finest ingredients. To that end, we meticulously source only the best from local growers, suppliers, and market artisans.

Each dish is a celebration of vibrant flavours, freshness, and unparalleled quality. We also ensure a warm welcome for younger guests, offering smaller portions of our main menu selections, along with activities and a nearby playground for their enjoyment.

