

# EVENING MENU

## SOMETHING TO START OR TO SHARE

### Island Style Ceviche -

Fresh Snapper, cured in citrus, herbs and coconut cream.

### Prawn Cassoulet -

Sautéed with garlic, chives, capers, and parsley, finished in a rich butter sauce and served with toasted ciabatta.

### Shell Baked Scallops -

Baked in garlic butter, white wine & parmesan, with garlic bread.

### Sticky Pork Ribs -

Slow Roasted & marinated in a house BBQ sauce

### Soup D'Jour -

Soup of the day, served with toasted ciabatta.

Ask your server for details.

### 26 Wood Fired Parmesan Garlic Bread -

15

Wood fired artisan bread, garlic butter, olives, parmesan & served with a house made hummus.

25

### Crab & Prawn Croquettes -

24

Crispy panko crumbed with a chipotle dipping sauce.

### 26 Creamy Seafood Chowder -

24

Lovingly prepared inhouse & served with garlic ciabatta.

### 24 Char-grilled Baby Brie -

25

With sweet cranberry and plum chutney, roasted spiced walnuts.

Served w/ herb crostini.

15

### Charred Octopus -

26

Marinated, grilled tentacle and crispy baby octopus on a rich cashew nut romesco sauce.

## SOMETHING TO FOLLOW

### FROM THE GRILL

#### MMK Eye – our seasonal signature -

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

#### Char-Grilled Steaks -

All served with fresh salad.

200g Eye Fillet

(soft & lean)

300g Sirloin

(firm & flavoursome)

350g Scotch

(rich & marbled)

#### Pick a side -

Agria fries / Creamy mash / Roasted herby potatoes

#### Choose your sauce -

Creamy green peppercorn / Red wine jus / Bacon & mushroom

### FROM THE LAND

#### Char-Grilled Lamb Loin Salad

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

#### Beef Cheek Bourguignon -

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

#### Roast Pork Belly -

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

#### MMK Rib Rack Stack -

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

#### MMK Mixed Grill -

Mixed grill of sirloin steak, pork belly, marinated chicken tenders, pork ribs, with a smoky BBQ sauce, chips & salad.

Reef up your Beef- w scallops & prawns +12

#### 49 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.

44

45

48

#### Market Catch of the Day -

Mp

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

#### Sri Lankan Prawn Curry -

37

Deep in flavour & aromatics served with egg plant pickle, basmati rice & crispy pappadum.

#### MMK Seafood Platter -

79

Grilled prawns, octopus, smoked salmon, ceviche, panko fish, baked scallops served with garlic toast, lemon mayo & a herb chilli dressing.

36

### FROM THE GARDEN

#### 40 Italian Chicken Salad -

34

Herb-roasted chicken breast in a parmesan basket with garden salad and honey-dill-mustard dressing.

#### 40 Miso Glazed Tofu steak -

34

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

#### 39 Torn Falafel Salad -

29

Crispy nuggets of homemade falafel on a bed of leaves with house romesco & roasted vegetables with a pomegranate dressing.

#### 54 Add: Charred Halloumi / 5

Roasted free range chicken / 8

## SOMETHING ON THE SIDE...

Agria chips & dips.

Funky chips with garlic butter, parsley & sea salt.

Polenta fries with relish.

Kumara fries, with chipotle aioli.

12 Garlic sautéed broccoli with almonds.

13 Fresh market salad, with dressing.

14 Grilled garlic ciabatta with rustic hummus.

13 Garlic & herb roast gourmet potatoes

14

7

10

10

MMK