GLUTEN FREE EVENING MENU

We do our best to use gluten free ingredients but if you are celicac, inform your wait staff so we can accommodate you as much as possible.

Island Style Ceviche - 26
Fresh Snapper, cured in citrus, herbs and coconut cream.

Open Tuna Tacos- 20
Marinated sashimi tuna, fresh mango & avocado salsa with kewpie mayo, dusted with togarashi.

Shell Baked Scallops - 26
Baked in garlic butter, white wine & parmesan, with Gf garlic bread.

Sticky Pork Ribs - 24
Slow Roasted & marinated in a house BBQ sauce

Paleo Garlic GF Bread - 15
Artisan bread, garlic butter, parmesan & served with a house made hummus & Romesco.

Creamy Burrata salad- 25
Served with warm herb roasted cherry tomatoes, fresh basil pesto and grilled GF toast.

Soup D'Jour - 15
Soup of the day, served with toasted Gf bread.
Ask your server for details.

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 butterfly king prawns, roast 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 / Summer greens /Roasted herby potatoes .

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

FROM THE LAND

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

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.

FROM THE SEA

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

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

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

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

MMK Seafood Platter - 79
Grilled butterfly kng prawns, , smoked salmon, ceviche, pan fried fish, baked scallops served with Gf garlic toast, lemon mayo & a herb chilli dressing.

FROM THE GARDEN

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

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

Grilled Salmon Salad - 38
pistachio crusted & served on a pickled vegetable summer salad with a cashew Romesco dressing.

Torn Falafel Salad - 29
Crispy, gnarly nuggets of homemade falafel on a bed of leaves with house Romesco & roasted vegetables with 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 GF Paleo toast with hummus.*	10
Kumara fries, with chipotle aioli.	13	*Garlic & herb roast gourmet potatoes*	10

Gluten Free Evening Menu

We are committed to encourage people with food allergies to enjoy eating with us at MMK .
Our team of experienced chefs are happy to work with you to create sumptuous delicious and healthy dishes for everyone.
If you have food sensitivities, tell us what you can't have and we will create something for you that you can . For best results Prior warning is preferred
Get in touch at…..
contact@matakanamarketkitchen.co.nz

MMK