

BRUNCH MENU

SOMETHING WITH A KICK

Matakana Fizz All 19.5

Matakana Gin, Elderflower Liqueur, cucumber, mint & tonic.

Aperol Spritz

Aperol, Prosecco, dash of soda.

Bloody Mary

Vodka, tomato juice, Worcestershire sauce, tabasco, s&p.

SOMETHING FRUITY

Probiotic Real Fruit Smoothies -

Dairy free & all fruit.

Mango Reboot -

12

Mango, pineapple, banana & passionfruit.

Green Booster -

12

Banana, mango, fresh spinach & a squeeze of lime.

Acai Activation -

12

Superfood acai, blueberries, banana & dates.

SOMETHING BRUNCHY

Raspberry, Maple Nut No Grain Ola -

18

With coconut milk & a berry compote.

Brioche French Toast -

26

Maple caramelized bananas, berry compote topped with bacon.

Sicilian Scramble -

28

Parmesan scrambled eggs, free range chicken, romesco sauce, roast tomato & garlic ciabatta.

Breakfast Catch of the Day -

mp

Oven baked & served with sautéed spinach, roast potatoes, poached eggs & hollandaise.

Brunch Salad -

27

Crispy coated egg, smoked bacon, mushrooms, vine tomato, croutons & mixed leaves.

Chorizo & Spud Crush -

26

Herb roasted potatoes, chorizo with onion jam, wilted spinach & poached eggs.

Baked Avocado -

25

Stuffed with Welsh rarebit, topped with roasted tomatoes & bacon.

SOMETHING TOASTY

Welsh Rarebit -

28

Oven-baked Puhoi cheddar on toast with piccalilli, smoky bacon and Worcestershire dressing.

Avocado on Toast -

19

Served on multigrain toast with a garden salad, citrus dressing & salsa.

Smoked Salmon -

26

House smoked salmon with herb cream cheese, capers, lemon on toasted ciabatta.

Rustic Mince on Toast -

28

A hearty, steak mince topped with poached eggs & roasted tomato on toasted ciabatta.

SOMETHING CLASSIC

The Market Grill -

30

Bacon, sausage, mushrooms, black pudding, tomato, herb potatoes, your choice of eggs, served on multigrain toast with a capsicum relish.

The Vegetarian -

29

Crispy coated eggs, mushrooms, tomatoes, chargrilled halloumi, avocado, salad, served on multigrain with a capsicum relish.

The Ultimate Breakfast Wrap -

22

Parmesan scrambled eggs with roasted potato, chorizo, spinach and caramelized onion, wrapped in a toasted tortilla with chipotle aioli.

Steak & Eggs -

29

Grilled 150g sirloin steak, two fried eggs, herby potatoes & roasted tomato.

Eggs Benedict -

27

Poached eggs, with sautéed spinach, creamy hollandaise & your choice of mushrooms, bacon or smoked salmon.

Eggs on Toast -

16

Free range, as you like them on multi grain with house relish.

Add on:

Chargrilled 150g Sirloin 12

Smoked Salmon 8

Smoky Bacon / Halloumi 5

Avocado / Mushrooms 4

We source our food responsibly, with free-range chicken, bacon & local free-range eggs, plus NZ grass fed beef.

Please inform your server of any allergies you may have, we are more than happy to accommodate you & recommend the suitable ingredients. A menu offering **gluten free friendly ingredients** is available on request.



LUNCH MENU

TO START OR TO SHARE

Island Style Ceviche - <i>Fresh Snapper, cured in citrus, herbs and coconut cream.</i>	26	Wood Fired Parmesan Garlic Bread - <i>Wood fired artisan bread, garlic butter, olives parmesan & served with a house made hummus.</i>	15
Prawn Cassoulet - <i>Sautéed with garlic, chives, capers, and parsley, finished in a rich butter sauce and served with toasted ciabatta.</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	Charred & Crispy Octopus - <i>Marinated, grilled tentacle and crispy baby octopus on a rich cashew nut romesco sauce.</i>	26

SOMETHING HEARTY

Gourmet Burger of the day - <i>Chefs creation! Served with fries. (Ask your server for more details!)</i>	
Panko Fish 'n' Chips - <i>Panko crumbed served with agria fries, sauces & a market salad.</i>	
Steak & Chips - <i>Prime 300g sirloin steak, char-grilled with red wine jus, agria fries & a market salad.</i>	
Scallop & Snapper Risotto - <i>A rich, creamy risotto finished with spinach & parmesan.</i>	
Sri Lankan Prawn Curry - <i>Deep in flavour & aromatics served with egg plant pickle, basmati rice & crispy pappadum.</i>	
Rib Rack Stack - <i>Roasted rack of St Louis pork ribs, BBQ sauce served w chips & a crunchy salad.</i>	
Five-spice Duck Tacos - <i>Loaded with an Asian slaw, spiced duck in a hoi sin sauce.</i>	

SOMETHING ON THE SIDE

<i>Agria chips & dips.</i>	
<i>Funky chips with garlic butter, parsley & sea salt.</i>	
<i>Polenta fries with relish.</i>	
<i>Kumara fries, with chipotle aioli.</i>	
<i>Grilled garlic ciabatta with rustic dipping hummus.</i>	
<i>Garlic sautéed broccoli with almonds.</i>	
<i>Fresh market salad, with dressing.</i>	

SOMETHING LEAFY

mp Italian Chicken Salad - <i>Herb marinated & roasted free-range chicken breast, in a parmesan basket w garden salad & a honey, dill & mustard dressing.</i>	34
Miso Glazed Tofu steak - <i>Served on a house shitake mushroom chop suey finished with spring onions and cashew nuts.</i>	34
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
Char-Grilled Lamb Loin Salad - <i>With tomato, beetroot, feta, spinach and pomegranate, finished with balsamic, olive oil and tzatziki.</i>	36
Add: Charred Halloumi / 5 Roasted free range chicken / 8	

SOMETHING WRAPPED

12" flour tortillas, toasted, loaded & wrapped.

Italian Herbed Chicken - <i>Roasted chicken breast, crunchy salad & aioli.</i>	18.5
12 Smoked Salmon <i>With avocado, sweet chilli & fresh leaves.</i>	19.5
14 Vegan Falafel <i>With mixed salad, Romesco & roasted vegetables.</i>	18.5
	7

Please inform your server of any allergies you may have, we are more than happy to accommodate you & recommend the suitable ingredients. A menu offering **gluten free friendly ingredients** is available on request.

MMK