



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



MATAKANA MARKET KITCHEN

Using Gluten Free Freindly ingredients. Proudly organic, gluten and dairy free paleo bread from our friends at OMG bakery.

Something to Start...

Wood Fired Parmesan Garlic Bread - <i>Wood fired, artesian bread, garlic butter, parmesan & served with a house made hummus.</i>	15	Sticky Pork Ribs - <i>Marinated & slow-roasted in our house barbecue sauce.</i>	24
Island Style Ceviche - <i>Fresh snapper cured in citrus, fresh herbs & coconut cream, with just a hint of fresh chilli.</i>	25	Double baked Brie - <i>with local honey, walnuts & dried cranberries. Served w/ gf herb toasts.</i>	22
Scallops Baked in their Half Shell - <i>With garlic butter, white wine & parmesan, gf garlic toast.</i>	25	Charred Octopus - <i>marinated grilled Octopus served on a rich lime Romesco saucetopped with fresh rocket & balsamic reduction.</i>	22
Soup D'Jour - <i>Lovingly prepared inhouse & served with gf garlic toast. Ask your server for details.</i>	14	Five-spice Duck salad bowl - <i>Asian slaw, spiced duck & BBQ sauce, sprinkled with black sesames.</i>	22
Sautéed Chicken Livers - <i>In a Port, bacon & mushroom sauce served on a gf toast.</i>	22		

Something to follow...

From the grill...

MMK Eye - our seasonal signature - <i>with char grilled Octopus, served on dauphinoise potato with butternut squash puree, chargrilled pickled onion, garlic kale and red wine jus.</i>	48
200g Eye Fillet (soft & lean) - <i>served on creamy mash with garlic greens and red wine jus</i>	39
300g Sirloin (firm & flavoursome) - <i>Green peppercorn sauce, chips & a house salad.</i>	38
350g Scotch (rich & marbled) - <i>Roasted herby potatoes, garlic greens, creamy Dianne, bacon & mushroom sauce.</i>	38
MMK Mixed Grill - <i>Mixed grill of sirloin steak, pork belly, chorizo, marinaded chicken tenders, St Louis pork ribs, with a Smokey BBQ sauce, chips & salad.</i>	49
<i>Surf your turf w scallops & prawns +12</i>	

From the sea...

Scallop & Snapper Risotto - <i>A creamy seafood risotto finished with spinach & parmesan.</i>	38
Pan fried Fish 'n' Chips - <i>Line caught, pan seared & served with agria fries, sauces & a market side salad.</i>	32
Market Catch of the Day	MP
Pan seared on dauphinoise potato with butternut puree , garlic prawns, sautéed greens and Romesco sauce.	38
Sri Lankan Prawn Curry - <i>Deep in flavour and aromatic served with egg plant pickle, basmati rice and crispy pappadum.</i>	36
MMK Seafood Platter - To share... <i>Charred octopus, oyster, smoked salmon, ceviche, panko fish, baked scallops served with gf garlic toast, lemon mayo & a herb chilli dressing.</i>	for 2- 75

From the land...

Slow roasted Lamb shank. - <i>on creamy mash with roasted vegetables, a rich tomato and apricot ragu topped with kumara crisps.</i>	36
Wagyu Sticky Short Rib - <i>Texan style beef short rib, Smokey house BBQ sauce with herb roasted potatoes and pickled red cabbage.</i>	40
Crispy Pork Belly - <i>served on mustard mash with sautéed brussel sprouts, cabbage and carrots with a Cider jus topped with apple crisp.</i>	36
MMK rib rack stack- <i>cooked low and slow in our house BBQ sauce, served with crunchy fries and a crisp salad.</i>	38

From the garden...

Italian Chicken Salad - <i>Herb marinated & roasted free-range chicken breast, in a parmesan basket w citrus garden salad with a cucumber, passionfruit dressing.</i>	34
Vegan Risotto - <i>made with roasted vegetables in a arrabiata sauce, vegan mozzarella topped with roasted nuts and seeds,</i>	29
Warmed Quinoa Salad - <i>with roasted vegetables, salad and pomegranate dressing.</i>	
Add: Charred Halloumi,	+5
Roasted free range chicken & parmesan wafers,	+8

Something on the side...

<i>Agria chips & dips.</i>	11	<i>Garlic sauteed broccoli and almonds.</i>	14
<i>Funky chips with garlic butter, parsley & sea salt.</i>	12	<i>Fresh market salad, with vivacious dressing.</i>	7
<i>Polenta fries with roasted capsicum relish.</i>	14	<i>Grilled garlic ciabatta with rustic dipping hummus.</i>	9.5
<i>Kumara fries, with Chipotle aioli.</i>	13	<i>Garlic & herb roast gourmet potatoes</i>	10