

MATAKANA MARKET KITCHEN

Brunch Lunch Menu

Something fruity...

- Raspberry, Maple Nut No Grain Ola** - 16
with coconut boysenberry yoghurt, coconut milk & berry compote.
- Brioche French Toast** - 26
with maple caramelised bananas & a berry compote, topped Smokey streaky bacon.
- Probiotic Real Fruit Smoothies** - 12
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.
- Kombucha Iced Tea** - 12
from Matakana Daily Organics, served over iced berries.

Something toasty...

- Welsh Rarebit** - 28
With Puhoi cheddar & piccalilli, oven-baked & served with smoky bacon & Worcester sauce dressing.
- Avocado on Multi Grain Toast** - 19
With garden salad, citrus dressing & salsa.
- Smoked Salmon** - 25
House smoked salmon with herb cream cheese, capers & a squeeze of lemon on toasted ciabatta.
- Rustic Mince on Toast** - 26
A hearty, beefy mince topped with poached eggs & roasted tomato on toasted ciabatta.

Something with a kick...

- | | | |
|------------------|-------------------|----------------|
| Bloody Mary, | Espresso Martini, | Pink Pisco, |
| Breakfast juice, | Aperol Spritz, | Market Sunrise |

18.5

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

Something brunchy...

- Sicilian Scramble** - 28
Parmesan scrambled eggs, chargrilled free range chicken tenders, Romesco sauce, roasted tomato & garlic ciabatta toast.
- Breakfast Catch of the Day** - MP
Oven baked & served with sautéed spinach, roast potatoes, a couple of poached eggs & hollandaise.
- Brunch Salad** - 27
Crispy coated hen's egg, smoked bacon, mushrooms, vine tomato, croutons & mixed leaves.
- Chorizo & Spud Crush** - 26
Herb roasted potatoes, chorizo with onion jam, wilted spinach & free range poached eggs.
- Baked Avocado** - 23
Stuffed with welsh rarebit, topped with roasted tomatoes & bacon.
- Steak & Eggs** - 27
Grilled sirloin steak, two fried eggs, herby potatoes & roasted tomato.

Something classic...

- The Market Grill** - 29
Bacon, sausage, mushrooms, black pudding, tomato, herb potatoes & your choice of eggs, with capsicum relish & multi grain toast.
- The Vegetarian** - 29
Crispy coated eggs, mushrooms, tomatoes, char-grilled halloumi, salad & avocado on multi grain toast with house relish.
- Wagyu Beef Short Rib Benedict** - 38
with sautéed spinach, creamy hollandaise, panko poached eggs on seven grain toast
- Eggs Benedict** - 26
with sautéed spinach, creamy hollandaise & a choice of either mushrooms, house smoked salmon, or smoky bacon.
- Eggs on Toast** - 14
Free range, as you like them on multi grain with house relish.

Add chargrilled 150g sirloin steak +10 / Add free range smoky bacon +5
/ Add halloumi +5 / Add avocado +4 / Add mushrooms +4

Something to start or to share...

- Island Style Ceviche** - 25
fresh snapper cured in citrus, fresh herbs & coconut cream, just a hint of fresh chilli.
- Wood Fired Parmesan Garlic Bread** - 15
Wood fired artisan bread, garlic butter, parmesan & served with a house made hummus.
- Sticky Pork Ribs** - 22
marinated & slow-roasted in our house blend BBQ sauce.
- Scallops Baked in their Half Shell** - 25
with garlic butter, white wine & parmesan.
- Stuffed Mushrooms** - 19
panko & herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear relish.
- Soup D'Jour** - 15
lovingly prepared in house & served with garlic ciabatta. Ask your server for details.
- Sautéed Chicken Livers** - 20
in a Port, bacon & mushroom sauce served in a Yorkshire pudding.
- Herb Falafels** - 18
on a bed of leaves with house hummus and roasted vegetables.
- Creamy Seafood Chowder** - 22
served with garlic ciabatta - a house favourite!
- Double baked Brie** - 24
with local honey, walnuts and dried cranberries, served with a herb crostini.
- Charred Octopus** - 24
marinated grilled Octopus served on a rich lime Romesco sauce topped with a balsamic reduction.

Something leafy...

- Italian Chicken Salad** - 29
herb marinated & roasted free-range chicken breast, served in a parmesan basket w citrus garden salad with a cucumber, passionfruit dressing.
- Warmed Quinoa Salad** - 29
With roasted vegetables, salad leaves and a pomegranate dressing topped with nuts and seeds

Add: Charred Halloumi add 5
Roasted free range chicken & parmesan wafers add 8

Something hearty...

- Steak & Chips** - 38
prime 300g sirloin steak, char-grilled with red wine jus, agria fries & a market salad.
- Scallop & Snapper Risotto** - 38
a creamy risotto finished with spinach & parmesan.
- Five-spice Duck Tacos** - 22
Soft flour tortillas loaded with an Asian slaw, spiced duck & hoi sin sauce, sprinkled with black sesames.
- Panko Fish 'n' Chips** - 32
Line caught & panko crumbed served with agria fries, sauces & a market side salad.
- Gourmet Steak Sammy** - 32
Char-grilled sirloin steak with melted brie, onion jam, salad on grilled artisan bread & a basket of fries.
- Sri Lankan Prawn Curry** - 36
Deep in flavour and aromatic served with egg plant pickle, basmati rice and crispy pappadam.
- Rib Rack Stack** - 38
Roasted rack of pork ribs served w chunky chips & crunchy salad.
- Vegan Risotto** - 34
Made with roasted vegetables in a arrabiata sauce, vegan mozzarella topped with roasted nuts and seeds.

Something wrapped...

- 12" flour tortillas loaded & wrapped with: 18.5
- Italian Herbed Chicken** - 19.5
roasted breast, crunchy salad & aioli.
- Smoked Salmon** - 18.5
avocado, sweet chilli & fresh leaves.
- B.L.A.B.** - 18.5
smoky bacon, leaves, aioli, avocado & brie.
- Vegan Falafel** - 18.5
with mixed salad, hummus and roasted vegetables.

Something on the side...

- Agria chips & dips. 11
- Funky chips with garlic butter, parsley & sea salt. 12
- Polenta fries with roasted capsicum relish. 14
- Kumara fries, with chipotle aioli. 13
- Grilled garlic ciabatta with rustic dipping hummus. 9.5
- Garlic sautéed broccoli and almonds. 14
- Fresh market salad, with vivacious dressing. 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.

