

MATAKANA MARKET KITCHEN

Brunch Lunch Menu

Something fruity...

Raspberry, Maple Nut No Grain Ola - with coconut yoghurt, coconut milk & berry compote.	14
Quinoa Coconut Porridge - a creamy porridge enriched with psyllium husk, topped with poached fruits, coconut yoghurt & toasted almonds.	12
Smoothies - dairy free, all fruit.	
Raspberry Rush / Mango Mania / Simply Strawberry / Blueberry Breeze	10
Green Goddess Smoothie - avocado, kiwi, mango, kale with aloe vera.	10
Kombucha Iced Tea - from Matakana Daily Organics, served over fruit & berries.	10
100% Pure Juice - fresh oranges squeezed to order.	10

Something toasty...

Welsh Rarebit - with Puhoi cheddar, Leigh beer & piccalilli, oven-baked & served with smoky bacon & Worcester sauce dressing.	22
Avocado on Multi Grain Toast - with garden salad, citrus dressing & salsa.	18
Smoked Salmon - house smoked salmon with herb creme fraiche, capers & a squeeze of lemon on toasted ciabatta.	21.5
Rustic Mince on Toast - a hearty, beefy mince topped with poached eggs & roasted tomato on toasted ciabatta.	22

Something a little Patisserie...

Brioche French Toast - with caramelised bananas & maple syrup loaded with smoky bacon.	22
Baked Ginger Loaf - with almond & chocolate Matakana Nut butter & raisins.	11
Homemade Banana Bread - with maple syrup & toasted almonds.	9.5
Banana 'n' Nutella Hotcakes - with vanilla ice cream & smashed maltesers.	18.5
Cheesy Bacon Hotcakes - with a poached egg, roasted tomato & chipotle.	18.5

Check the counter for more delicious sweet & savoury baked goods

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

Something to start or to share...

Island Style Ceviche - fresh snapper cured in citrus, fresh herbs & coconut cream, with just a hint of fresh chilli.	17.5
Cheesy Garlic Bread - Parmesan, garlic baked artisan Pide bread served with a horopito & beetroot relish & rocket.	11
Sticky Pork Ribs - marinated & slow-roasted in our house blend BBQ sauce.	16
Scallops Baked in their Half Shell - with garlic butter, white wine & parmesan.	22
Stuffed Mushrooms - panko & herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear relish.	15.9
Soup D'Jour - lovingly prepared inhouse & served with garlic ciabatta. Ask your server for details.	12.5
Sautéed Chicken Livers - in a port, bacon & mushroom sauce served in a couple of Yorkshire puddings.	17.5
Herb Falafels - on a bed of leaves w a zesty tahini dressing.	17
Creamy Seafood Chowder - served with garlic ciabatta - a House favourite!	16
Whole Baked Camembert - with garlic herb crostini & relish. (Ideal for sharing).	19.9
Baked North Island Scampi - with roasted black garlic, parsley & lemon butter, with garlic ciabatta.	22

Something leafy...

Raw Vegan Power Salad - Carrot & fennel ribbons, rocket avocado, apple & cranberries with a cashew, ginger & mango dressing.	26
add crispy poached egg & parmesan wafers +4.5	
Organic Quinoa Salad - fresh garden leaves, w poached pear, roasted capsicum, toasted nuts & seeds & apple cider vinaigrette.	24.5
add char-grilled Halloumi +4 / add roasted Pork belly fingers +9	
Italian Chicken Salad - herb marinated & roasted free-range chicken breast, served in a parmesan basket w poached citrus garden salad with a zesty dressing.	27
Heron's Flight Sangiovese Poached Pear & Smoked Yoghurt - on a rocket, cranberry & caramelised walnut salad.	18

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.

Something brunchy...

Sicilian Scramble - Parmesan scrambled eggs, chargrilled chicken tenders, tomato basil pesto, roasted tomato & garlic ciabatta toast.	24.5
Breakfast Flounder - Kaipara flounder oven baked & served with sauteed spinach, roast potatoes, a couple of poached eggs & hollandaise.	27
Brunch Salad - crispy coated hen's egg, smoked bacon, mushrooms, vine tomato, croutons & mixed leaves.	21
Chorizo & Spud Crush - herb roasted potatoes, chorizo with onion jam, wilted spinach & free range poached eggs.	22
Baked Avocado - stuffed with welsh rarebit, topped with roasted tomatoes & bacon.	21.5
Steak & Eggs - grilled Sirloin steak, two fried eggs, herby potatoes & roasted tomato.	25
Brunch Moana - served with Asian style salad loaded w fresh chilli, herbs & two free range poached eggs. Ask your server for the daily catch details.	27

Something classic...

The Market Grill - Bacon, sausage, mushrooms, black pudding, tomato, herb potatoes & your choice of eggs, w capsicum relish & multi grain toast.	27
The Vegetarian - crispy coated eggs, mushrooms, tomatoes, char-grilled halloumi, mesclun & avocado on multi grain toast with chutney.	24.5
Double Egg & Bacon Doorstop Sandwich - classic bacon & eggs on chunky toasted artisan bread..	16.5
Eggs Benedict - with sautéed spinach, creamy hollandaise & a choice of either mushrooms, house smoked salmon, or smoky bacon.	22
Eggs on Toast - free range, as you like them on multi grain with relish.	13

Add chargrilled Sirloin steak +8 / Add free range smoky bacon +5 /

Add halloumi +4 / Add avocado +4 / Add mushrooms +3.8

Something with a kick...

Bloody Mary, Espresso Martini, Mimosa, Kombucha Martini, Aperol Spritz	16.5
--	------

Something hearty...

Steak & Chips - prime 300g sirloin steak, char-grilled with red wine jus, agria fries & a market salad.	36
Scallop & Snapper Risotto - a creamy risotto finished with rocket & parmesan.	34
Five-spice Duck Tacos - Soft flour tortillas loaded with an Asian slaw, spiced Duck & hoi sin sauce, sprinkled with black sesames.	19.5
Panko Fish 'n' Chips - line caught & panko crumbed served with agria fries, sauces & a market side salad.	29.9
Gourmet Steak Sammy - char-grilled Sirloin steak with melted brie, onion jam, salad on grilled artisan bread & a basket of fries.	28
Organic Tofu Steak - miso, nori & honey glaze, house-made kimchi, minted flash cooked vegetables, umami sauce.	26.5
Thai Red Prawn Curry - butterfly prawns in a rich spiced coconut curry, w basmati rice & eggplant pickle.	29
Rib Rack Stack - roasted rack of pork ribs served w chunky chips & crunchy salad.	35
Nori, Sesame Crusted Salmon - baked fillet of NZ King Salmon, creamy mash, sauteed greens & a ginger ponzu drizzle.	34
Braised Beef Cheek - in Sawmill Ale with a creamy parmesan mash, garlic greens & parmesan crisps.	29

Something wrapped...

12" flour tortillas loaded & wrapped with:	
Italian Herbed Chicken - roasted breast, crunchy salad & aioli.	17
Smoked Salmon - avocado, sweet chilli & fresh leaves.	18
B.L.A.B. - smoky bacon, leaves, aioli, avocado & brie.	17
Vegan Falafel & Hummus -roasted vegetables & leaves	18

Something on the side...

Agria chips & dips.	8
Funky chips with garlic, parsley & sea salt.	9
Herby Gourmet Potatoes, crispy kale.	8
Polenta fries with pancetta aioli.	10
Kumara fries, w chipotle dip	9
Pumpkin & beetroot, tossed with toasted nuts & seeds.	9.5
Grilled garlic ciabatta with rustic dipping hummus.	8.5
Charred Broccoli, toasted almonds & garlic.	8
Fresh Market Salad, with vivacious dressing.	6

Put "eat pudding" at the top of your list of things to do today, that way at least you'll get one thing done!

