

# 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. 13
- 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. 24
- 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. 23
- Rustic Mince on Toast - a hearty, beefy mince topped with poached eggs & roasted tomato on toasted ciabatta. 24

### Something a little Patisserie...

- Brioche French Toast - with caramelised bananas & maple syrup loaded with smoky bacon. 24
- Baked Ginger Loaf - with almond & chocolate Matakana nut butter & raisins. 12
- 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. 18.5
- Cheesy Garlic Bread - Parmesan, garlic baked artisan pide bread served with a horopito & beetroot relish & rocket. 14
- Sticky Pork Ribs - marinated & slow-roasted in our house blend BBQ sauce. 17
- 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. 18.5
- Herb Falafels - on a bed of leaves w a zesty tahini dressing. 17
- Creamy Seafood Chowder - served with garlic ciabatta - a house favourite! 17
- Whole Baked Camembert - with garlic herb crostini & relish. 19.9
- (Ideal for sharing).
- Baked North Island Scampi - with roasted black garlic, parsley & lemon butter, with garlic ciabatta. 24

### Something leafy...

- Raw Vegan Power Salad - carrot & fennel ribbons, rocket avocado, apple & cranberries with a cashew, ginger & mango dressing. 28
- add crispy poached egg & parmesan wafers +5
- Organic Quinoa Salad - fresh garden leaves, with roasted root veges, capsicums, toasted nuts & seeds & an apple cider vinagrette. 28
- add char-grilled halloumi +4 / add roasted free range chicken +9
- Italian Chicken Salad - herb marinated & roasted free-range chicken breast, served in a parmesan basket w citrus garden salad with a zesty dressing. 27
- Warm Black Rice Tofu Salad - roasted root vegetables, rocket, pan seared tofu topped with roasted nuts & seeds. 27

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 free range chicken tenders, tomato basil pesto, roasted tomato & garlic ciabatta toast. 26.5
- Kaipara Breakfast Flounder - oven baked & served with sauteed spinach, roast potatoes, a couple of poached eggs & hollandaise. 29
- Brunch Salad - crispy coated hen's egg, smoked bacon, mushrooms, vine tomato, croutons & mixed leaves. 23
- Chorizo & Spud Crush - herb roasted potatoes, chorizo with onion jam, wilted spinach & free range poached eggs. 24
- 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. 27
- 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. 28.5
- The Vegetarian - crispy coated eggs, mushrooms, tomatoes, char-grilled halloumi, mesclun & avocado on multi grain toast with chutney. 26.5
- 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. 23
- 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 +5 / Add avocado +4 / Add mushrooms +4

### Something with a kick...

- Bloody Mary, Espresso Martini, Billini, MMKOlins, Aperol Spritz, Market Sunrise 18.5

### Something hearty...

- Steak & Chips - prime 300g sirloin steak, char-grilled with red wine jus, agria fries & a market salad. 38
- Scallop & Snapper Risotto - a creamy risotto finished with rocket & parmesan. 36
- 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 Broth - char grilled tofu steak in a mushroom, miso and a vegetable broth with bok choy, noodles and crispy shallots. 29.5
- Sri Lankan Prawn Curry - deep in flavour and aromatic served with egg plant pickle, basmati rice and crispy pappadum. 34
- Rib Rack Stack - roasted rack of pork ribs served w chunky chips & crunchy salad. 36
- Miso Glazed Salmon - baked fillet of NZ King Salmon, warm black rice salad with seasonal veges & hoisin sauce. 36
- Wagyu Beef Short Rib - marinated, char grilled Korean Beef short ribs, with black rice, house kimchi, bok choy with a chilli soy. 36

### 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 butter, parsley & sea salt. 9
- 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!

