

MATAKANA MARKET KITCHEN

Brunch Lunch Menu

Something fruity...

- Raspberry, Maple Nut No Grain Ola - with coconut boysenberry yoghurt, coconut milk & berry compote. 15
- Blueberry Buckwheat Porridge - cooked in coconut milk with cinnamon, grated apple topped with boysenberry coconut yoghurt and mixed nuts & seeds. 15
- Probiotic Real Fruit Smoothies - dairy free, all fruit.
Very Berry / Mango Mania / Simply Strawberry / Blueberry Breeze 10
- Green Goddess Smoothie - avocado, kiwi, cucumber celery, kale with lemon & ginger. 10
- Kombucha Iced Tea - from Matakana Daily Organics, served over iced berries. 10
- 100% Pure Juice - fresh oranges squeezed to order. 11

Something toasty...

- Welsh Rarebit - with Puhoi cheddar, Leigh beer & piccalilli, oven-baked & served with smoky bacon & Worcester sauce dressing. 25
- Avocado on Multi Grain Toast - with garden salad, citrus dressing & salsa. 19
- Smoked Salmon - house smoked salmon with herb cream cheese, capers & a squeeze of lemon on toasted ciabatta. 24
- 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
- Banana & Walnut Bread - served warm with honey butter & almonds. 12
- Baked Date & Honey Loaf - with butter & orange marmalade. 12
- Banana 'n' Nutella Hotcakes - with vanilla ice cream & smashed maltesers. 18.5
- Cheesy Bacon Hotcakes - with a poached egg, roasted tomato & chipotle. 18.5

Something with a kick...

- Bloody Mary, Espresso Martini, Winter Billini,
Magic Orchard, 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 - parmesan scrambled eggs, chargrilled free range chicken tenders, house gremolata, roasted tomato & garlic ciabatta toast. 28
- Breakfast Catch of the Day - oven baked & served with sauteed spinach, roast potatoes, a couple of poached eggs & hollandaise. MP
- Brunch Salad - crispy coated hen's egg, smoked bacon, mushrooms, vine tomato, croutons & mixed leaves. 25
- Chorizo & Spud Crush - herb roasted potatoes, chorizo with onion jam, wilted spinach & free range poached eggs. 26
- Baked Avocado - stuffed with welsh rarebit, topped with roasted tomatoes & bacon. 23
- Steak & Eggs - grilled sirloin steak, two fried eggs, herby potatoes & roasted tomato. 27
- Brunch Moana - King Salmon fillet baked & served with a rustic winter slaw with avocado & a herby lemon dressing. 34

Something classic...

- The Market Grill - Bacon, sausage, mushrooms, black pudding, tomato, herb potatoes & your choice of eggs, w capsicum relish & multi grain toast. 29
- The Vegetarian - crispy coated eggs, mushrooms, tomatoes, char-grilled halloumi, mesclun & avocado on multi grain toast with chutney. 29
- Wagyu Beef Short Rib Benedict - with sautéed spinach, roasted mushrooms, creamy hollandaise, panko crumbed eggs on seven grain toast. 34
- Double Egg & Bacon Doorstop Sandwich - classic bacon & eggs on chunky toasted artisan bread. 18
- Eggs Benedict - with sautéed spinach, creamy hollandaise & a choice of either mushrooms, house smoked salmon, or smoky bacon. 25
- 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 to start or to share...

- Island Style Ceviche - fresh snapper cured in citrus, fresh herbs & coconut cream, with just a hint of fresh chilli. 23
- Parmesan Garlic Bread - Parmesan, garlic baked artisan pide bread served with a house hummus. 15
- Sticky Pork Ribs - marinated & slow-roasted in our house blend BBQ sauce. 19
- Scallops Baked in their Half Shell - with garlic butter, white wine & parmesan. 24
- Stuffed Mushrooms - panko & herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear relish. 18
- Soup D'Jour - lovingly prepared inhouse & served with garlic ciabatta. Ask your server for details. 13
- Sautéed Chicken Livers - in a Port, bacon & mushroom sauce served in a couple of Yorkshire puddings. 20
- Herb Falafels - on a bed of leaves w a zesty tahini dressing. 18
- Creamy Seafood Chowder - served with garlic ciabatta - a house favourite! 22
- Baked Double Cream Brie - with garlic & rosemary, topped with rocket and served with herb crostini. 21
- Charred Garlic Tiger Prawns - with a harissa spiced buckwheat salad. 24
- Half a Dozen Local Oysters - with a champagne, shallot mignonette sauce or grilled kilpatrick. When available. MP

Something leafy...

- House smoked Salmon and Prawn Caesar salad - a crunchy Caesar salad with capers, panko egg, herb crostini, parmesan wafers and a MMK ceaser dressing. 34
- Italian Chicken Salad - herb marinated & roasted free-range chicken breast, served in a parmesan basket w citrus garden salad with a zesty dressing. 29
- Warm Buckwheat Salad- roasted winter vegetables, spinach & kale, with a balsamic dressing topped with nuts & seeds. 27

Add: slow roast lamb shoulder 35, Charred Halloumi 32,
Roasted free range chicken & parmesan wafers 34

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 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 spinach & parmesan. 38
- Five-spice Duck Tacos - soft flour tortillas loaded with an Asian slaw, spiced duck & hoi sin sauce, sprinkled with black sesames. 22
- 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. 30
- Maple Glazed Squash - slow roasted butternut squash with a buckwheat salad, house made hummus, roasted vegetables & a balsamic dressing. 29
- Sri Lankan Prawn Curry - deep in flavour and aromatic served with egg plant pickle, basmati rice and crispy pappadum. 36
- Rib Rack Stack - roasted rack of pork ribs served w chunky chips & crunchy salad. 36
- Baked King Salmon - Salmon fillet on warm roasted gremolata potatoes with winter greens and a herb butter sauce. 38
- Wagyu Sticky Short Rib - Texan style beef short rib, smokey BBQ sauce, kumara fries & a winter slaw. 38

Something wrapped...

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

Something on the side...

- Agria chips & dips. 9
- Funky chips with garlic butter, parsley & sea salt. 10
- Polenta fries with pancetta aioli. 12
- Kumara fries, with Harrisia mayo. 10
- Balsamic glazed carrot & beetroot with toasted nuts & seeds. 9.5
- Grilled garlic ciabatta with rustic dipping hummus. 8.5
- Garlic sauteed broccoli and almonds. 12
- 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!