

# MATAKANA MARKET KITCHEN

## Brunch Lunch Menu

### Something fruity...

Raspberry, Maple Nut No Grain Ola - with coconut yoghurt, coconut milk & berry compote. 14

Mocha Morning Buzz - almond milk, espresso, dates, oats, cocoa & banana. 10

Smoothies - dairy free, all fruit. 10

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 and 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 Jamaican Ginger Loaf - with a velvety smooth almond butter. 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 brunchy...

Sicilian Scramble - Parmesan scrambled eggs, chargrilled chicken tenders, tomato basil pesto & garlic ciabatta toast. 24.5

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 & Puriri Downs 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 Puriri Downs 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 16.5

Kombucha Martini Aperol Spritz

### Something to start or to share...

Island Style Ceviche - fresh fish cured in citrus, fresh herbs & coconut cream, with just a hint of fresh chilli. 17.5

Tear & Share Italian Woodfired Olive Flatbread - with rocket, parmesan & rustic dipping pesto. 14.5

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 and 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. 19.9

(Ideal for sharing).

Chilli Seared Prawns - with celeriac puree, pickled cucumber, wasabi mayo & crispy moana crackling. 18

### 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

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 and 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. 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 St Louis pork ribs served w chunky chips & a market side salad. 35

Miso Glazed Salmon - oven baked with a sesame crust, gourmet potatoes, seasonal vegetables, tamarind & lemongrass drizzle. 33.5

Slow Cooked Lamb Rendang - w fresh mint, Asian slaw & fragrant rice. 28

### Something wrapped...

12" flour tortillas loaded & wrapped with:

Italian Herbed Chicken - roasted breast, crunchy salad & aioli. 17

Poached Prawn - avocado, marie rose sauce & 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!