

MATAKANA MARKET KITCHEN

Brunch Lunch Menu

Something fruity...

- Ancient Grain-ola - with passionfruit, natural yoghurt & fruit compote. 14
Forest Berry Porridge - with toasted nuts & seeds 12.5
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 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. 21.5
Avocado on Multi Grain Toast - with garden salad, citrus dressing & salsa. 17.5
Smoked Salmon - house smoked salmon with herb creme fraiche, capers & a squeeze of lemon on toasted ciabatta. 20.5
Portobello Mushroom & Kale Bruschetta - with citrus cream cheese & kale pesto. 19.5
Rustic Mince on Toast - a hearty, beefy mince topped with poached eggs & roasted tomato on toasted ciabatta. 20.5

Something a little Patisserie...

- Brioche French Toast - with caramelised bananas & maple syrup loaded with smoky bacon. 22
Homemade Coconut Bread - toasted with butter & lime marmalade. 9.5
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, Italian roasted chicken breast, garlic ciabatta toast, sundried tomatoes & basil pesto. 24.5
Brunch Salad - crispy coated hen's egg, smoked bacon, mushrooms, vine tomato, croutons & mixed leaves. 20.5
Chorizo & Spud Crush - herb roasted potatoes, chorizo with onion jam, wilted spinach & Puriri Downs poached eggs. 21.5
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 fried eggs. Ask your server for the daily catch details. 26

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. 12.5

Add chargrilled Sirloin steak +8 / Add free range smoky bacon +5 / Add halloumi +4

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
Fresh Baked Garlic & Herb Turkish Bread - served with beetroot & cashew hummus, & citrus marinated Mediterranean olives. 11.5
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).
Beetroot Cured Salmon - w crispy kale, avocado cream & pickled cucumber. 17

Something leafy...

- Raw Vegan Power Salad - shaved coconut, fennel & carrot, tossed with cranberries, pea feathers, rocket, avocado & apple, finished with a nutty ginger & mango dressing. 26
add crispy poached egg & parmesan wafers +4
Organic Quinoa Salad - fresh garden leaves, w roasted Summer veggies, toasted nuts & seeds, & served w a lime chilli dressing. 24
add char-grilled Halloumi +4 / add roasted Lamb belly +9
Italian Chicken Salad - herb marinated & roasted free-range chicken breast, served: 27
in a parmesan basket w poached citrus garden salad with a zesty dressing.
OR 'MMK Caesar' w crostini, Cos leaves, prosciutto, anchovies & creamy house-made aioli.
Sangiovese Poached Pear & Goats Cheese - on a rocket, cranberry & caramelised walnut salad. 17.5

Please inform your server of any allergies you may have, we are more than happy to accommodate you and recommend the suitable ingredients. A dedicated gluten free menu 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. 33
Five-spice Duck Tacos. Soft flour tortillas loaded with an Asian slaw, spiced Duck & hoi sin sauce, sprinkled with black sesames. 19
Panko Fish 'n' Chips - line caught & 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. 27.5
Vegan Tofu & Miso Broth - w buckwheat soba noodles, shitake mushrooms & hearty vegetable broth. 26
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
Nut Crusted Salmon - oven baked w butter roasted nuts, gourmet potatoes, prosciutto wrapped beans & zesty tomato salsa. 33

Something wrapped...

- 12" flour tortillas loaded & wrapped with:
Italian Herbed Chicken - roasted breast, crunchy salad & aioli. 17
Steak 'n' Cheese - aged cheddar, chipotle & salad. 19
Smoked Salmon - avocado, sweet chilli salsa & salad. 17
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
Pumpkin & beetroot, tossed with toasted nuts & seeds. 9
Grilled garlic ciabatta with beetroot & cashew hummus. 8
Polenta fries with pancetta aioli. 10
Kumara fries, w chipotle dip 9

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

