

MATAKANA MARKET KITCHEN

Evening Menu

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

Duck liver Parfait -

Topped with port jelly & served with pickled cauliflower & cornichons with herb crostini's. 16

Scallops Baked in their Half Shell -

With garlic butter, white wine & parmesan. 22

Soup D'Jour -

Lovingly prepared inhouse & served with garlic ciabatta. Ask your server for details. 12.5

Stuffed Mushrooms -

Panko & herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear chutney. 15.9

Pork Belly Fingers -

With a chilli pineapple salsa & Asian slaw 16

Sautéed Chicken Livers -

In a port, bacon & mushroom sauce served in a couple of Yorkshire puddings. 17.5

Baked North Island Scampi -

With roasted black garlic, parsley & lemon butter, with garlic ciabatta. 22

Whole Baked Camembert -

With garlic herb crostini & relish (Ideal for sharing). 19.9

Sticky Pork Ribs -

Marinated & slow-roasted in our barbecue sauce. 16

Creamy Seafood Chowder -

Served with garlic ciabatta - a House favourite! 16

Frozen Caprese Salad -

Homemade roast tomato sorbetto with whipped feta, basil oil & toasted pine nuts. 18

Herb Falafels -

Served with a zesty tahini dressing on a bed of leaves. 17

Heron's Flight Sangiovese Poached Pear & Smoked Yoghurt -

On a rocket, cranberry & caramelised walnut salad. 18

Cheesy Garlic Bread -

Parmesan, garlic baked artisan Pide bread served with a horopito & beetroot relish & rocket. 11

Something to follow...

From the grill...

MMK Eye - our seasonal signature -

Chargrilled eye fillet, topped with a garlic baked scampi & scallops on a roasted herby potatoes, sauteed greens & jus. 43.5

200g Eye Fillet (soft & lean) -

Horseradish mash, sauteed green beans & kale, crispy pancetta red wine jus. 39

300g Sirloin (firm & flavoursome) -

Green peppercorn sauce, chips & a choice of salad or veggies. 37

350g Scotch (rich & marbled) -

Served with chips & accompanied with roast tomato, garlic mushrooms, onion rings & merlot jus. 35.5

Surf your turf w scallops & prawns +8

From the sea...

Scallop & Snapper Risotto -

A creamy seafood risotto finished with rocket & parmesan. 34

Panko Fish 'n' Chips -

Line caught & crumbed served with agria fries, sauces & a market side salad. 29.9

Nori Sesame Crusted Salmon -

Baked fillet of NZ King Salmon, creamy mash, sauteed greens & a ginger ponzu drizzle. 34

Catch of the Day -

Served with seared prawns, a rich buttermilk dressing, grilled fennel, lemon gel & cucumber dressing 36

Thai Red Prawn Curry -

Butterfly prawns in a richly spiced coconut curry, w basmati rice & eggplant pickle. 29

Whole Baked Flounder -

Kaipara flounder stuffed with garlic prawns, on herb roasted potatoes, greens & a lemon butter sauce. 32

From the land...

Baked Te Mana Lamb Shank -

With tomato & balsamic on creamy herb mash with roasted pumpkin & beetroot. 34

Braised Beef Cheek -

In Sawmill Ale with a creamy parmesan mash, garlic greens & parmesan crisps. 29

Miso Glazed Pork Belly -

Roasted, glazed Pork belly with grilled Pineapple, charred onion, crispy crackling & a mustard Jus. 33

Rib Rack Stack -

Roast rack of pork ribs, MMK bbq sauce, chunky chips & a market side salad. 35

Organic Tofu Steak -

Miso, nori & honey glaze, house-made kimchi, minted flash cooked vegetables, umami sauce. 26.5

From the garden...

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 chargrilled 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

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

8 Fresh Market Salad, with vivacious dressing. 6

9 Pumpkin & beetroot, tossed with toasted nuts & seeds. 9.5

8 Grilled garlic ciabatta with rustic dipping hummus. 8.5

10 Charred Broccoli, toasted almonds & garlic. 8

9 Flash cooked veggies with garlic. 8

"All's well with the world when you're gathered with your friends to share a meal, the room is snug & cosy & it's time for pudding."

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.

