

# 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. 18.5

#### Duck Liver Parfait-

Topped with Port jelly & served with a plum & tamarillo chutney 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 & Chorizo Croquettes -

With a citrus salad, Sriracha-mayo & an apple cider dressing. 16

#### Sautéed Chicken Livers -

In a Port, bacon & mushroom sauce served in a couple of Yorkshire puddings. 18.5

#### Baked North Island Scampi -

With roasted black garlic, parsley & lemon butter, with garlic ciabatta. 24

#### Whole Baked Camembert -

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

#### Sticky Pork Ribs -

Marinated & slow-roasted in our barbecue sauce. 17

#### Creamy Seafood Chowder -

Served with garlic ciabatta - a house favourite! 18

#### Mojito Prawn Tacos -

Spicy garlic prawns, crunchy slaw and a minty mojito mayo. 18

#### Herb Falafels -

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

#### Warm Black Rice Tofu Salad -

Roasted root vegetables, rocket, pan seared tofu topped with roasted nuts & seeds. 18

#### Cheesy Garlic Bread -

Parmesan, garlic baked artisan pide bread served with a horopito & beetroot relish & rocket. 14

### Something to follow...

#### From the grill...

##### MMK Eye - our seasonal signature -

Chargrilled eye fillet, smoked mashed potato, broccolini, crispy soft shelled crab with a tamarind, sichuan pepper and pineapple sauce. 44.5

##### 200g Eye Fillet (soft & lean) -

Kumara puree, cavolo nero, charred onion, Chimichurri & red wine jus. 39

##### 300g Sirloin (firm & flavoursome) -

Green peppercorn sauce, chips & a choice of salad or veggies. 38

##### 350g Scotch (rich & marbled) -

Served with chips & accompanied with roast tomato, garlic mushrooms, onion rings & merlot jus. 37.5

##### MMK Mixed Grill -

Mixed grill of sirloin steak, pork belly, chorizo, chicken tender, St Louis ribs, with Chimichurri, salad, chips & dips. 46

##### Surf your turf w scallops & prawns +8

#### From the sea...

##### Scallop & Snapper Risotto -

A creamy seafood risotto finished with rocket & parmesan. 36

##### Panko Fish 'n' Chips -

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

##### Miso Glazed Salmon -

Baked fillet of NZ King Salmon, warm black rice salad with seasonal veges & hoisin sauce. 36

##### Market Catch of the Day -

Pan seared with prawns, buttered watercress & leak, creamy potato & a lemon butter sauce. 38

##### Sri Lankan Prawn Curry -

Deep in flavour and aromatic served with egg plant pickle, basmati rice and crispy pappadum. 34

##### Whole Baked Kaipara Flounder -

With garlic prawns, Asian slaw & nam jin sauce. 34

#### From the land...

##### Braised Te Mana Lamb Shank -

Sawmill beer braised with a kumara & feta mash, baby carrots, charred onion. 34

##### Wagyu Beef Short Rib -

Marinated, char grilled Korean Beef short ribs, with black rice, house kimchi, bok choy with a chilli soy. 36

##### Roast Pork Belly -

With braised red cabbage, parsnip puree, grilled pineapple, crispy pork crackling and a cider jus. 34

##### Rib Rack Stack -

Roast rack of pork ribs, MMK bbq sauce, chunky chips & a market side salad. 36

##### Organic Tofu Broth -

Char grilled tofu steak in a mushroom, miso and a vegetable broth with bok choy, noodles and crispy shallots. 29.5

#### From the garden...

##### 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 vinaigrette. 28

add chargrilled halloumi +5 / 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. 29

Agria chips & dips.

Funky chips with garlic butter, parsley & sea salt.

Polenta fries with pancetta aioli.

Kumara fries, w chipotle dip

Flash cooked veggies with garlic.

8 Fresh market salad, with vivacious dressing. 6

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

10 Grilled garlic ciabatta with rustic dipping hummus. 8.5

9 Charred broccoli, toasted almonds & garlic. 8

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.

MMK