

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.	23	Charred Garlic Tiger Prawns - With a harissa spiced buckwheat salad.	24
Smoked Salmon & Prawn Caesar Salad - Caesar salad with capers, panko egg, herby crostini & MMK Caesar dressing.	23	Baked Double Cream Brie - With garlic & rosemary, topped with rocket & served with herb crostini.	21
Scallops Baked in their Half Shell - With garlic butter, white wine & parmesan.	24	Sticky Pork Ribs - Marinated & slow-roasted in our barbecue sauce.	19
Soup D'Jour - Lovingly prepared inhouse & served with garlic ciabatta. Ask your server for details.	13	Half a Dozen Local Oysters - With a champagne, shallot mignonette sauce or grilled kilpatrick. When available. MP	MP
Stuffed Mushrooms - Panko & herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear chutney.	19	Creamy Seafood Chowder - Served with garlic ciabatta – a house favourite!	22
Sticky Pork Belly Bao Buns - Roasted pork belly, crunchy Asian slaw with peanut Hoi sin sauce.	20	MMK Soft Flour Tortilla Tacos	
Sautéed Chicken Livers - In a Port, bacon & mushroom sauce served in a couple of Yorkshire puddings.	20	Five-spice Duck Tacos - Asian slaw, spiced duck & hoi sin sauce, sprinkled with black sesames.	22
		Wagyu Beef Short Rib - Texan dry rub short rib, Smokey BBQ, crisp slaw.	21
		Herby House Felafels - With crunchy salad & citrus Tahini dressing.	17
		Baked Parmesan Garlic Bread - Parmesan, garlic baked artisan bread served with a house made hummus.	15

Something to follow...

From the grill...

MMK Eye – our seasonal signature - Chargrilled eye fillet with truffle pomme puree, grilled spring onions, chimichurri, garlic tiger prawns and red wine reduction.	48
200g Eye Fillet (soft & lean) - With parsnip puree and parsnip chips, burnt onion, roasted fennel and a red wine, thyme jus.	39
300g Sirloin (firm & flavoursome) - Green peppercorn sauce, chips & a house salad.	38
350g Scotch (rich & marbled) - Served with chips & accompanied with onion rings, grilled tomato & a creamy mushroom truffle sauce.	38
MMK Mixed Grill - Mixed grill of sirloin steak, pork belly, chorizo, marinated chicken tenders, St Louis pork ribs, with a smokey BBQ sauce, chips & salad.	49

Surf your turf w scallops & prawns +8

From the land...

Slow Cooked Pulled Lamb Shoulder - With potato gnocchi, spinach, burnt onion red wine jus and herby sauce.	36
Wagyu Sticky Short Rib - Texan style beef short rib, smokey BBQ sauce, kunara fries & a winter slaw.	38
Korean Pork Belly - With Gochujang glaze, house made kimchi, charred pineapple, sesame rice & scallions.	36
Rib Rack Stack - Roast rack of pork ribs, MMK bbq sauce, chunky chips & a market side salad.	36
Maple Glazed Squash - Slow roasted butternut squash with a buckwheat salad, house made hummus, roasted vegetables & a balsamic dressing.	29

From the sea...

Scallop & Snapper Risotto - A creamy seafood risotto finished with spinach & parmesan.	38
Panko Fish 'n' Chips - Line caught & crumbed served with agria fries, sauces & a market side salad.	29.9
King Salmon Fillet - Baked King Salmon on herb roasted potatoes, winter greens, salsa verde & parsnip crisps.	38
Market Catch of the Day - Garlic herb prawns, creamy mashed potato, confit fennel, green onions & a lemon butter sauce.	MP
Sri Lankan Prawn Curry - Deep in flavour and aromatic served with egg plant pickle, basmati rice and crispy pappadam.	36
MMK Seafood Platter - Tiger prawns, oyster, smoked salmon, ceviche, panko fish, baked scallops served with garlic toast, lemon mayo & a herb chilli dressing.	for 1 person 44 for 2 people 68

From the garden...

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 & salad greens, 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**

Something on the side...

Agria chips & dips.	9	Fresh market salad, with vivacious dressing.	6
Funky chips with garlic butter, parsley & sea salt.	10	Balsamic glazed carrot & beetroot with toasted nuts & seeds.	9.5
Polenta fries with pancetta aioli.	12	Grilled garlic ciabatta with rustic dipping hummus.	8.5
Kumara fries, with Harrisia mayo	10	Garlic & herb roast gourmet potatoes	9
Garlic sauteed broccoli and almonds.	12		

“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