

MATAKANA MARKET KITCHEN

Evening Menu

Something to start or to share...

Island Style Ceviche - <i>Fresh snapper cured in citrus, fresh herbs & coconut cream, with just a hint of fresh chilli.</i>	24	Charred Whole Tiger Prawns - <i>Marinated in Greek herbs served with summer slaw & a lemon yoghurt dressing.</i>	24
Scallops Baked in their Half Shell - <i>With garlic butter, white wine & parmesan.</i>	25	Torched Burrata - <i>With grilled apricots, pistachio, balsamic, romesco sauce and grilled garlic pide.</i>	24
Soup D'Jour - <i>Lovingly prepared inhouse & served with garlic ciabatta. Ask your server for details.</i>		Sticky Pork Ribs - <i>Marinated & slow-roasted in our barbecue sauce.</i>	22
Stuffed Mushrooms - <i>Panko & herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear chutney.</i>	19	Half a Dozen Local Oysters - <i>With a champagne, shallot mignonette sauce or grilled kilpatrick. When available.</i>	MP
Sticky Pork Belly Bao Buns - <i>Roasted pork belly, with cucumber kimchi and hoi sin sauce.</i>	22	Creamy Seafood Chowder - <i>Served with garlic ciabatta – a house favourite!</i>	22
Sautéed Chicken Livers - <i>In a Port, bacon & mushroom sauce served in a Yorkshire pudding.</i>	20	MMK Soft Flour Tortilla Tacos	
Pulled Lamb & Kumara Croquettes - <i>With pickled egg plant and a tahini, sumac yoghur dip..</i>	22	Five-spice Duck Tacos - <i>Asian slaw, spiced duck & hoi sin sauce, sprinkled with black sesames.</i>	22
		Wagyu Beef Short Rib - <i>Texan dry rub short rib, Smokey BBQ, crisp slaw.</i>	21
		Herby House Falafels - <i>With crunchy salad & citrus Tahini dressing.</i>	17

Wood Fired Parmesan Garlic Bread -

Wood fired artisan bread, garlic butter, parmesan & served with a house made hummus. 15

Something to follow...

From the grill...

MMK Eye – our seasonal signature - <i>With romesco sauce, grilled spring onions & artichoke with marinated grilled tiger prawn skewers & red wine thyme jus.</i>	48
200g Eye Fillet (soft & lean) - <i>With creamy kumara puree, garlic kale, mushrooms & a red wine reduction.</i>	39
300g Sirloin (firm & flavoursome) - <i>Green peppercorn sauce, chips & a house salad.</i>	38
350g Scotch (rich & marbled) - <i>Roasted herby potatoes, garlic greens, creamy bourbon, bacon & mushroom sauce.</i>	38
MMK Mixed Grill - <i>Mixed grill of sirloin steak, pork belly, chorizo, marinated chicken tenders, St Louis pork ribs, with a smokey BBQ sauce, chips & salad.</i>	49
Surf your turf w scallops & prawns +10	

From the land...

Slow Cooked Pulled Lamb Shoulder - <i>In a rich ragu with spinach & mushrooms on pappardelle & finished with Parmesan.</i>	36
Wagyu Sticky Short Rib - <i>Texan style beef short rib, smokey house BBQ sauce, agria fries & a summer slaw.</i>	40
Crispy Pork Belly - <i>With cauliflower cheese puree, smoked bacon green beans & a cider mustard jus.</i>	38
Rib Rack Stack - <i>Roast rack of pork ribs, MMK bbq sauce, chunky chips & a market side salad.</i>	36
Seared Vegan Tofu - <i>Black rice, cucumber, kimchi, sesame seeds, teriyaki sauce & pickled ginger.</i>	32

From the sea...

Scallop & Snapper Risotto - <i>A creamy seafood risotto finished with spinach & parmesan.</i>	38
Panko Fish 'n' Chips - <i>Line caught & crumbed served with agria fries, sauces & a market side salad.</i>	32
Teriyaki King Salmon Fillet - <i>Teriyaki bowl with warm black rice, edamame, pickle ginger, cucumber kimchi & sesame seeds.</i>	38
Market Catch of the Day - <i>Pan seared with cauliflower puree & bites, prawns, lemon garlic butter, green beans & roasted capsicum sauce.</i>	MP
Sri Lankan Prawn Curry - <i>Deep in flavour and aromatic served with egg plant pickle, basmati rice and crispy pappadam.</i>	36
MMK Seafood Platter - <i>Tiger prawns, oyster, smoked salmon, ceviche, panko fish, baked scallops served with garlic toast, lemon mayo & a herb chilli dressing.</i>	for 1 person 44 for 2 people 68

From the garden...

House Smoked Salmon Caesar Salad - <i>a crunchy Caesar salad with capers, panko egg, herb crostini, parmesan wafers and a MMK ceaser dressing.</i>	34
Italian Chicken Salad - <i>Herb marinated & roasted free-range chicken breast, served in a parmesan basket w citrus garden salad with a zesty dressing.</i>	32
Summer Black Rice Salad- <i>With artichoke, olives, sundried tomato, romesco dressing, nuts & seeds.</i>	29
Add: slow roast lamb shoulder 35, Charred Halloumi 32, Roasted free range chicken & parmesan wafers 34	

Something on the side...

Agria chips & dips.	10	Garlic sauteed broccoli and almonds.	13
Funky chips with garlic butter, parsley & sea salt.	11	Fresh market salad, with vivacious dressing.	7
Polenta fries with pancetta aioli.	13	Grilled garlic ciabatta with rustic dipping hummus.	9.5
Kumara fries, with Chipotle aioli.	11	Garlic & herb roast gourmet potatoes	10

“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