

MATAKANA MARKET KITCHEN

Evening Menu

Something to start or to share...

Tear & Share Italian Woodfired Olive Flatbread - <i>With rocket, parmesan & rustic dipping pesto.</i> 14.5	
Island Style Ceviche - <i>Fresh fish cured in citrus, fresh herbs & coconut cream, with just a hint of fresh chilli.</i> 17.5	Whole Baked Camembert - <i>W garlic herb crostini & relish (Ideal for sharing).</i> 19.9
Scallops Baked in their Half Shell - <i>With garlic butter, white wine & parmesan.</i> 22	Chilli Seared Prawns - <i>With celeriac puree, pickled cucumber, wasabi mayo & crispy moana crackling.</i> 18
Sautéed Chicken Livers - <i>In a port, bacon & mushroom sauce served in a couple of Yorkshire puddings.</i> 17.5	Sticky Pork Ribs - <i>Marinated & slow-roasted in our barbecue sauce.</i> 16
Soup D'Jour - <i>Lovingly prepared inhouse & served with garlic ciabatta.</i> <i>Ask your server for details.</i> 12.5	Creamy Seafood Chowder - <i>Served with garlic ciabatta – a House favourite!</i> 16
Stuffed Mushrooms - <i>Panko and herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear chutney.</i> 15.9	Herb Falafels - <i>Served with a zesty tahini dressing.</i> 17
	Sangiovese Poached Pear & Smoked Yoghurt - <i>On a rocket, cranberry & caramelised walnut salad.</i> 18

Something to follow...

From the garden...

Raw Vegan Power Salad - <i>Carrot & fennel ribbons, rocket avocado, apple & cranberries with a cashew, ginger & mango dressing.</i> 26 <i>add crispy poached egg & parmesan wafers +4.5</i>
Organic Quinoa Salad - <i>Fresh garden leaves, w poached pear, roasted capsicum, toasted nuts & seeds & apple cider vinaigrette.</i> 24.5 <i>add chargrilled halloumi +4 / add roasted Pork belly fingers +9</i>
Italian Chicken Salad - <i>Herb marinated & roasted free-range chicken breast, served in a parmesan basket w poached citrus garden salad with a zesty dressing.</i> 27

MMK Eye – our seasonal signature - <i>Chargrilled eye fillet, w butternut squash puree, red wine poached mushrooms, wilted cavolo nero, blackened onions, chimchurri & horseradish butter.</i> 43.5	Scallop & Snapper Risotto - <i>A creamy seafood risotto finished with rocket & parmesan.</i> 34
Pure NZ grass-fed Beef - - 200g Eye Fillet (soft & lean) 39 - 300g Sirloin (firm & flavoursome) 37 - 350g Scotch (rich & marbled) 35.5 <i>Served w fries or garden salad, & a choice of creamy mushroom sauce, red wine jus or rich peppercorn gravy. Surf your turf w scallops & prawns +8</i>	Panko Fish 'n' Chips - <i>Line caught & crumbed served with agria fries, sauces & a market side salad.</i> 29.9
Rack of Lamb - <i>Pickled beetroot, crispy kale, smoked yoghurt, mint & coriander dressing & pan jus.</i> 36	Miso Glazed Salmon - <i>Oven baked with a sesame crust, gourmet potatoes, seasonal vegetables, tamarind & lemongrass drizzle.</i> 33.5
Roasted Pork Belly - <i>Red cabbage, celeriac puree, sage, pickled mustard seeds & red wine reduction.</i> 34.5	Catch of the Day - <i>W seared prawns, namjim, pickled red onion, lemon, fennel & herb quinoa salad.</i> 34
Slow Cooked Lamb Rendang - <i>W fresh mint, Asian slaw, fragrant rice & aubergine pickle.</i> 28	Organic Tofu Steak - <i>Miso, nori & honey glaze, house-made kimchi, minted flash cooked vegetables, umami sauce.</i> 26.5
	Thai Red Prawn Curry - <i>Butterfly prawns in a richly spiced coconut curry, w basmati rice & eggplant pickle.</i> 29
	Rib Rack Stack - <i>Roast rack of St Louis pork ribs served with chunky chips & a market side salad.</i> 35

Something on the side...

<i>Agria chips & dips.</i> 8	<i>Fresh Market Salad, with vivacious dressing.</i> 6
<i>Funky chips with garlic, parsley & sea salt.</i> 9	<i>Pumpkin & beetroot, tossed with toasted nuts & seeds.</i> 9.5
<i>Herby Gourmet Potatoes, crispy kale.</i> 8	<i>Grilled garlic ciabatta with rustic dipping hummus.</i> 8.5
<i>Polenta fries with pancetta aioli.</i> 10	<i>Charred Broccoli, toasted almonds & garlic.</i> 8
<i>Kumara fries, w chipotle dip</i> 9	<i>Flash cooked veggies with garlic.</i> 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 and recommend the suitable ingredients. A menu offering **gluten free friendly ingredients** is available on request.

MMK