

MATAKANA MARKET KITCHEN

Evening Menu

Something to start or to share...

Island Style Ceviche - Fresh fish cured in citrus, fresh herbs & coconut cream, with just a hint of fresh chilli.	17.5	Sangiovese Poached Pear & Goats Cheese - On a rocket, cranberry & caramelised walnut salad.	17.5
Fresh Baked Garlic & Herb Turkish Bread - Served with beetroot & cashew hummus, & citrus marinated Mediterranean olives.	11.5	Grilled Garlic Ciabatta - Local artisan garlic bread with beetroot & cashew hummus.	8
Scallops Baked in their Half Shell - With garlic butter, white wine & parmesan.	22	Whole Baked Camembert - W garlic herb crostini & relish (Ideal for sharing)	19.9
Sautéed Chicken Livers - In a port, bacon & mushroom sauce served in a couple of Yorkshire puddings.	17.5	Beetroot Cured Salmon - W crispy kale, avocado cream & pickled cucumber	17
Soup D'Jour - Lovingly prepared inhouse & served with garlic ciabatta. Ask your server for details.	12.5	Sticky Pork Ribs - Marinated & slow-roasted in our barbecue sauce.	16
Stuffed Mushrooms - Panko and herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear chutney.	15.9	Creamy Seafood Chowder - Served with garlic ciabatta – a House favourite!	16
		Herb Falafels - Served with a zesty tahini dressing	17

Something to follow...

From the garden...

Raw Vegan Power Salad - Shaved coconut, fennel & carrot, tossed with cranberries, pea feathers, rocket, avocado & apple, finished with a nutty ginger & mango dressing. 26 add crispy poached egg & parmesan wafers +4	26
Organic Quinoa Salad - Fresh garden leaves, w roasted Summer veggies, toasted nuts & seeds, & served w a lime chilli dressing. 24 add chargrilled halloumi +4 / add roasted lamb belly +9	24
Italian Chicken Salad - Herb marinated & roasted free-range chicken breast, served: 27 in a parmesan basket w poached citrus garden salad with a zesty dressing.	27
OR 'MMK Caesar' w crostini, Cos leaves, prosciutto, anchovies & creamy house-made aioli.	

MMK Eye – our seasonal signature - Chargrilled eye fillet, served on silky potato fondant, red capsicum romesco, with a portobello mushroom cap, buttered spinach & roasted sweet baby vine tomatoes	43	Scallop & Snapper Risotto - A creamy seafood risotto finished with rocket & parmesan.	33
Pure NZ grass-fed Beef - - 200g Eye Fillet (soft & lean) - 300g Sirloin (firm & flavoursome) - 350g Scotch (rich & marbled)	38 36 35	Panko Fish 'n' Chips - Line caught & crumbed served with agria fries, sauces & a market side salad.	29.9
Surf your turf w scallops & prawns +7 Served w fries or garden salad, & a choice of creamy mushroom sauce, red wine jus or rich peppercorn gravy.	+7	Nut Crusted Salmon - Oven baked w butter roasted nuts, gourmet potatoes, prosciutto wrapped beans & zesty tomato salsa.	33
Five Spiced Duck - W a green tea boiled egg, shitake mushrooms on buckwheat soba noodles in a miso broth.	34	Catch of the Day - W herb oil, creamy polenta cake, chargrilled fennel, lemon gel & cucumber pearls.	33
Duo of Lamb - Rack & belly, served w herby potato cake, minted pea puree, crispy kale, chargrilled shallots & red wine jus.	35	Vegan Tofu & Miso Broth W buckwheat soba noodles & hearty vegetables, laced w shitake mushrooms.	26
Roasted Pork Belly - Served on a herb rosti with seared watercress, pak choi and roasted vine tomato, finished with a cider mustard jus.	34	Thai Red Prawn Curry - Butterfly prawns in a richly spiced coconut curry, w basmati rice & eggplant pickle.	29
		Rib Rack Stack - Roast rack of St Louis pork ribs served with chunky chips & a market side salad.	35

Something on the side...

Agria chips & dips.	8	Flash cooked veggies with garlic.	7
Kumara chips & dips.	9	Charred Broccoli, toasted almonds and garlic.	7
Polenta fries with pancetta aioli.	10	Pumpkin & beetroot, tossed with toasted nuts & seeds.	9
Funky chips with garlic, parsley & sea salt.	9	Fresh Market salad, with vivacious dressing.	6

“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 dedicated gluten free menu is available on request.

MMK