

MATAKANA MARKET KITCHEN

Evening Menu

Something to start or to share...

Wood Fired Parmesan Garlic Bread -

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

Island Style Ceviche -

Fresh snapper cured in citrus, fresh herbs & coconut cream, Served in crispy lettuce cups & tortilla chips

Scallops Baked in their Half Shell -

With garlic butter, white wine & parmesan.

Soup D'Jour -

Lovingly prepared in house & served with garlic ciabatta. Ask your server for details.

Crab & Prawn Croquettes-

Crispy Panko crumbed served with a chipotle aioli dipping sauce.

Sautéed Chicken Livers -

In a Port, bacon & mushroom sauce served in a Yorkshire pudding.

25 Sticky Pork Ribs -

Marinated & slow-roasted in our barbecue sauce.

25 Creamy Seafood Chowder -

Lovingly prepared inhouse & served with garlic ciabatta.

15 Char Grilled baby Brie -

With sweet fig & pear jam, crunchy roast pecans & rosemary. Served w/ herb crostini

22 Charred Octopus -

Grilled Octopus on a rich lime, Romesco sauce & pickled onions.

22 Five-spice Duck Tacos -

Asian slaw, spiced duck & hoi sin sauce, with black sesame seeds.

Fresh Oysters -

When available, served with shallot champagne mignonette. Ask Server for details.

MP

Something to follow...

From the grill...

MMK Eye - our seasonal signature -

served on baba ghanoush with pickled baby carrots, roasted beets, courgette, topped with crab & prawn cakes finished with red wine jus.

200g Eye Fillet (soft & lean) -

served on house Romesco with potato rosti & garlic greens.

300g Sirloin (firm & flavoursome) -

Green peppercorn sauce, chips & a house salad.

350g Scotch (rich & marbled) -

Roasted herby potatoes, garlic greens, creamy Dianne, bacon & mushroom sauce.

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.

Reef up your Beef- w scallops & prawns +12

From the land...

Duo of Lamb. -

slow cooked shoulder & charred loin with chargrilled veggies, potato rosti with baba ghanoush & jus.

Wagyu Sticky Short Rib -

Texan style beef short rib, Smokey house BBQ sauce with crunchy summer slaw & sweet potato fries.

Roast Pork Belly -

in a sweet, tangy soy glaze served on a crunchy apple, pineapple & cos lettuce salad with toasted sesame dressing & crispy seaweed.

MMK rib rack stack-

cooked low 'n' slow in our house BBQ sauce, served with crunchy fries & a crisp salad.

From the sea...

48 Scallop & Snapper Risotto -

A rich & creamy seafood risotto finished with spinach & parmesan.

39 Panko Fish 'n' Chips -

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

38 Market Catch of the Day

Pan seared & served on a shaved fennel, rocket & pickled carrots, cherry tomato salad w currants, charred octopus & salsa verde.

49 Sri Lankan Prawn Curry -

Deep in flavour & aromatics served with egg plant pickle, basmati rice & crispy pappadum.

MMK Seafood Platter - to share....

Charred octopus, oyster, smoked salmon, ceviche, panko fish, baked scallops served with garlic toast, lemon mayo & a herb chilli dressing.

for 2- 75

From the garden...

36 Italian Chicken Salad -

Herb marinated & roasted free-range chicken breast, in a parmesan basket w garden salad & a cucumber, passionfruit dressing.

40 Sticky Miso Baked Aubergine -

topped with a savory kale & rosemary granola served on Romesco sauce.

36 Warm Roasted Chickpea & Pickled Vegetable Salad -

with crunchy lettuce, garden herbs & a pomegranate dressing.

38

Add: Charred Halloumi

+5

Roasted free range chicken & parmesan wafers 8

Something on the side...

Agria chips & dips. 11

Funky chips with garlic butter, parsley & sea salt. 12

Polenta fries with roasted capsicum relish. 14

Kumara fries, with Chipotle aioli. 13

Garlic sauteed broccoli with almonds. 14

Fresh market salad, with vivacious dressing. 7

Grilled garlic ciabatta with rustic dipping hummus. 9.5

Garlic & herb roast gourmet potatoes 10

14

7

9.5

10

