

MATAKANA MARKET KITCHEN

Evening Menu

Using Gluten Free Friendly Ingredients

Proudly using organic, gluten and dairy free paleo bread from our friends at OMG Matakana bakery.

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.	18.5	Baked North Island Scampi - With roasted black garlic, parsley & lemon butter, with garlic ciabatta.	24
Duck Liver Parfait- Topped with Port jelly & served with a plum & tamarillo chutney with gf toast.	16	Whole Baked Camembert - Topped with relish & GF toast. (Ideal for sharing). v	19.9
Scallops Baked in their Half Shell - With garlic butter, white wine, parmesan & GF toast.	22	Mojito Prawn Lettuce Cups - Spicy garlic prawns, crunchy slaw and a minty mojito mayo.	18
Soup D'Jour - Lovingly prepared inhouse & served with GF toast. Ask your server for details.	12.5	Herb Falafels - Served with a zesty tahini dressing on a bed of leaves. vgn	17
Warm Black Rice Tofu Salad - Roasted root vegetables, rocket, pan seared tofu topped with roasted nuts & seeds.	18	Steamed Edamame - seasoned with sea salt & fresh citrus. vgn	11
Sautéed Chicken Livers - In a Port, bacon & mushroom sauce on garlic GF toast.	18.5	Pumpkin & Beetroot Salad Cup - tossed with toasted nuts & seeds. vgn	9.5

GF Garlic Bread -

Freshly baked with beetroot horopito relish. vgn 10.5

Something to follow...

From the grill...

MMK Eye – our seasonal signature - Chargrilled eye fillet, smoked mashed potato, broccolini, crispy soft shelled crab with a tamarind, sichuan pepper and pineapple sauce.	44.5
200g Eye Fillet (soft & lean) - Kumara puree, cavolo nero, charred onion, Chimichurri & red wine jus.	39
300g Sirloin (firm & flavoursome) - Green peppercorn sauce, chips & a choice of salad or veggies. dfo	38
350g Scotch (rich & marbled) - Served with chips & accompanied with roast tomato, garlic mushrooms, & merlot jus. df	37.5
MMK Mixed Grill - Mixed grill of sirloin steak, pork belly, chorizo, chicken tender, wagyu beef short rib, with Chimichurri, salad, chips & dips.	46
Surf your turf w scallops & prawns +8	

From the land...

Wagyu Beef Short Rib - Marinated, char grilled Korean Beef short ribs, with black rice, house kimchi, bok choy with a chilli soy. df	36
Roast Pork Belly - With braised red cabbage, parsnip puree, grilled pineapple, crispy pork crackling and a cider jus.	34
Organic Tofu Broth - Char grilled tofu steak in a mushroom, miso and a vegetable broth with bok choy, noodles and crispy shallots.	29.5

From the sea...

Scallop & Snapper Risotto - A creamy seafood risotto finished with rocket & parmesan.	36
Fish 'n' Chips - line caught catch of the day pan fried & served with agria fries, sauces & a market side salad. df	29.9
Miso Glazed Salmon - Baked fillet of NZ King Salmon, warm black rice salad with seasonal veges & hoisin sauce.	36
Market Catch of the Day - Pan seared with prawns, buttered watercress & leak, creamy potato & a lemon butter sauce.	38
Sri Lankan Prawn Curry - Deep in flavour and aromatic served with egg plant pickle, basmati rice and crispy pappadum. df	34
Whole Baked Kaipara Flounder - With garlic prawns, Asian slaw & nam jin sauce.	34

From the garden...

Raw Vegan Power Salad - Carrot & fennel ribbons, rocket avocado, apple & cranberries with a cashew, ginger & mango dressing. vgn	28
add poached egg & parmesan wafers +5	
Organic Quinoa Salad - Fresh garden leaves, with roasted root veges, capsicums, toasted nuts & seeds & an apple cider vinagrette.	28
add chargrilled halloumi +4 / add roasted free range chicken +9	
Italian Chicken Salad - Herb marinated & roasted free-range chicken breast, served in a parmesan basket w citrus garden salad with a zesty dressing. dfo	27

Something on the side...

Agria chips & dips. df	8	Flash cooked veggies with garlic. dfo	8
Kumara chips & dips. df	9	Charred broccoli, toasted almonds & garlic. dfo	8
Polenta fries with pancetta aioli. df/vo	10	Pumpkin & beetroot, tossed with toasted nuts & seeds. vgn	9.5
Funky chips with garlic butter, parsley & sea salt. v	9	Fresh market salad, with vivacious dressing. vgn	6

Please ensure that our wait staff are aware that you are ordering from the Gluten Free Friendly Menu

Please inform your server of any allergies you may have, we are more than happy to accommodate you & recommend the suitable ingredients.

Whilst all dishes are made with no added gluten, they are produced in a kitchen that handles gluten & traces may occur.

Celiacs are also advised our kitchen operates a mixed deep fryer.

v=Vegetarian or can be on request (vo), vgn=Vegan, df= Dairy Free or can be on request (dfo)

“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.”