

MATAKANA MARKET KITCHEN

Evening Menu

Using Gluten Free Friendly Ingredients

Proudly using organic, gluten and dairy free paleo bread from our friends at OMG 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.	23	Sautéed Chicken Livers - In a Port, bacon & mushroom sauce on garlic GF toast.	20
Smoked Salmon & Prawn Caesar Salad - Caesar salad with capers, poached egg, herby crostini & MMK Caesar dressing.	23	Charred Garlic Tiger Prawns - With a harissa spiced buckwheat salad.	24
Scallops Baked in their Half Shell - With garlic butter, white wine, parmesan & GF toast.	24	Baked Double Cream Brie - With garlic & rosemary, topped with rocket & served with GF toast. v	21
Soup D'Jour - Lovingly prepared inhouse & served with GF toast. Ask your server for details.	13	MMK Crisp Crunchy Lettuce Cups Five-spice Duck Lettuce Cups - Loaded lettuce cups loaded with an Asian slaw, spiced duck & hoi sin sauce, sprinkled with black sesames.	22
Sticky Pork Ribs - Marinated & slow-roasted in our barbecue sauce.	19	Wagyu Beef short rib - Texan dry rub short rib, Smokey BBQ, crisp slaw.	21
Half a Dozen Fresh Oysters - With a champagne, shallot mignonette sauce or grilled kilpatrick. When available. MP	MP	Herby house Felafels - With crunchy salad & citrus Tahini dressing.	17

GF Baked Parmesan Garlic Bread -

Parmesan, garlic baked artisan bread served with a house made hummus. 15

Something to follow...

From the grill...

MMK Eye – our seasonal signature - Chargrilled eye fillet with truffle pomme puree, grilled spring onions, chimichurri garlic tiger prawns and red wine reduction.	48
200g Eye Fillet (soft & lean) - With parsnip puree and parsnip chips, burnt onion, roasted fennel and a red wine, thyme jus.	39
300g Sirloin (firm & flavoursome) - Green peppercorn sauce, chips & a house salad. dfo	38
350g Scotch (rich & marbled) - Served with chips & accompanied with onion rings, grilled tomato & a creamy mushroom truffle sauce. dfo	38
MMK Mixed Grill - Mixed grill of sirloin steak, pork belly, chorizo, marinated chicken tenders, chicken tenders, with a smokey BBQ sauce, chips & salad.	49

Surf your turf w scallops & prawns +8

From the land...

Slow Cooked Pulled Lamb Shoulder - With potato gnocchi, spinach, burnt onion red wine jus and herby sauce.	36
Wagyu Sticky Short Rib - Texan style beef short rib, smokey BBQ sauce, sweet potato wedges & a summer slaw.	38
Maple Glazed Squash - Slow roasted butternut squash with a buckwheat salad, house made hummus, roasted vegetables & a balsamic dressing.	29

From the sea...

Scallop & Snapper Risotto - A creamy seafood risotto finished with spinach & parmesan.	38
Pan Fried Fish 'n' Chips - Line caught & pan fried served with agria fries, sauces & a market side salad.	29.9
King Salmon Fillet - Baked King Salmon on herb roasted potatoes, winter greens, salsa verde & parsnip crisps.	38
Market Catch of the Day - Garlic herb prawns, creamy mashed potato, confit fennel, green onions & a lemon butter sauce.	MP
Sri Lankan Prawn Curry - Deep in flavour and aromatic served with egg plant pickle, basmati rice and crispy pappadum.	36
MMK Seafood Platter - Tiger prawns, oyster, smoked salmon, ceviche, pan fried fish, baked scallops served with garlic GF toast, lemon mayo & a herb chilli dressing.	for 1 person 44 for 2 people 68

From the garden...

House smoked Salmon and Prawn Caesar salad - a crunchy Caesar salad with capers, herb crostini, parmesan wafers and a MMK ceaser dressing.	34
Italian Chicken Salad - herb marinated & roasted free-range chicken breast, served in a parmesan basket w citrus garden salad with a zesty dressing.	29
Warm Buckwheat Salad - Roasted winter vegetables, spinach & salad greens, with a balsamic dressing topped with nuts & seeds.	27

Add: slow roast lamb shoulder 35, Charred Halloumi 32,
Roasted free range chicken & parmesan wafers 34

Something on the side...

Agria chips & dips. df	9	Fresh market salad, with vivacious dressing. vgn	6
Polenta fries with pancetta aioli. df/vo	12	Kumara fries & dips. df	9
Funky chips with garlic butter, parsley & sea salt. v	10	Garlic sauteed broccoli and almonds. vgn	12
Garlic & herb roast gourmet potatoes. v	9	Balsamic glazed carrot & beetroot with toasted nuts & seeds. vgn	9.5

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.”

