

# MATAKANA MARKET KITCHEN

## Evening Menu

Using Gluten Free Friendly Ingredients

### 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

#### GF Garlic Bread -

Freshly baked with rustic dipping hummus. **vgn**

8.5

#### Scallops Baked in their Half Shell -

With garlic butter, white wine, parmesan & GF toast.

22

#### Whole Baked Camembert -

Topped with relish and GF toast.

(Ideal for sharing). **v**

19.9

#### Sangiovese Poached Pear & Smoked Yoghurt -

On a rocket, cranberry & caramelised walnut salad.

18

#### Soup D'Jour -

Lovingly prepared inhouse & served with GF toast.

Ask your server for details.

12.5

#### Chilli Seared Prawns -

With celeriac puree, pickled cucumber, wasabi mayo & crispy moana crackling. **df** 18

#### Sautéed Chicken Livers -

In a port, bacon & mushroom sauce on garlic GF toast.

16.5

#### Herb Falafels -

Served with a zesty tahini dressing. **vgn**

17

#### Steamed Edamame -

seasoned with sea salt & fresh citrus. **vgn**

11

#### Pumpkin & Beetroot Salad Cup -

tossed with toasted nuts & seeds. **vgn**

9.5

### Something to follow...

#### From the garden...

##### Raw Vegan Power Salad -

Carrot & fennel ribbons, rocket avocado, apple & cranberries with a cashew, ginger & mango dressing. **vgn** 26

add poached egg & parmesan wafers +4.5

##### Organic Quinoa Salad -

Fresh garden leaves, w poached pear, roasted capsicum, toasted nuts & seeds & apple cider vinaigrette. **vgn** 24.5

add chargrilled halloumi +4 / add roasted Pork belly fingers +9

##### Italian Chicken Salad -

Herb marinated & roasted free-range chicken breast, served in a parmesan basket

w poached citrus garden salad with a zesty dressing. **dfo** 27

#### MMK Eye – our seasonal signature -

Chargrilled eye fillet, w butternut squash puree, red wine poached mushrooms, wilted cavolo nero, blackened onions, chimchurri & horseradish butter.

43.5

#### Pure NZ grass-fed Beef -

- 200g Eye Fillet (soft & lean) 39

- 300g Sirloin (firm & flavoursome) 37

- 350g Scotch (rich & marbled) 35.5

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**

#### Rack of Lamb -

Pickled beetroot, crispy kale, smoked yoghurt, mint & coriander dressing

& pan jus. **dfo**

36

#### Roasted Pork Belly -

Red cabbage, celeriac puree, sage, pickled mustard seeds & red wine reduction. **df** 34.5

#### Slow Cooked Lamb Rendang -

W fresh mint, Asian slaw, fragrant rice & aubergine pickle. **df**

28

#### Scallop & Snapper Risotto -

A creamy seafood risotto finished with rocket & parmesan.

34

#### Fish 'n' Chips -

Line caught & pan fried served with agria fries, sauces & a market side salad. **dfo** 29.9

#### Miso Glazed Salmon -

Oven baked with a sesame crust, gourmet potatoes, seasonal vegetables, tamarind

& lemongrass drizzle. **dfo**

33.5

#### Catch of the Day -

W seared prawns, namjim, pickled red onion, lemon, fennel

& herb quinoa salad. **dfo**

34

#### Organic Tofu Steak -

Miso, nori & honey glaze, house-made kimchi, minted flash cooked vegetables,

umami sauce. **vgn**

26.5

#### Thai Red Prawn Curry -

Butterfly prawns in a richly spiced coconut curry, w basmati rice &

eggplant pickle. **df**

29

### Something on the side...

Agria chips & dips. **df**

Kumara chips & dips. **df**

Polenta fries with pancetta aioli. **df/vo**

Funky chips with garlic, parsley & sea salt. **v**

Herby Gourmet Potatoes, crispy kale. **dfo**

8 Flash cooked veggies with garlic. **dfo**

8

9 Charred Broccoli, toasted almonds and garlic. **dfo**

8

10 Pumpkin & beetroot, tossed with toasted nuts & seeds. **vgn**

9.5

9 Fresh Market salad, with vivacious dressing. **vgn**

6

8

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 and recommend the suitable ingredients.

Whilst all dishes are made with no added gluten, they are produced in a kitchen that handles gluten and 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.”

MMK