



FIXED PRICE BREAKFAST \$39 PER PERSON

Includes
Barista-made Coffee & Tea

Fruit Juice, selection of Orange, Apple, Pineapple, Cranberry & Tomato

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Bellini or Champagne by arrangement.

YOUR CHOICE OF

Market Grill – Bacon, sausage, mushroom, herb potatoes, tomato, multi-grain toast & poached eggs.

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The Vegetarian - crispy coated egg, mushroom, tomato, char-grilled halloumi, rocket & avocado toast.

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Eggs Benedict with smoky Bacon, sautéed spinach & coated in Hollandaise.

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Brunch Salad - crispy hen's egg, smoked bacon, mushroom, vine tomato & croutons, on a nest of leaves.

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Chorizo & Spud Crush – herb roast potatoes, chorizo, onion jam, wilted spinach & poached eggs.









FIXED PRICE DINNER \$76 PER PERSON

Gourmet Sharing Platter of Chef's Favourites Including fresh ceviche, stuffed mushrooms, Garlic ciabatta, & much more.

YOUR CHOICE OF

Market Catch of the Day - Pan seared on dauphinoise potato with butternut puree, garlic prawns, sautéed greens & a romesco sauce.

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Slow roasted Lamb Shank, on creamy mash with roasted vegetables a rich tomato & apricot ragu topped with kumara crisps.

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Warmed Quinoa salad- with roasted vegetables, salad leaves, pomegranate dressing topped with nuts & seeds.

(add halloumi)

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350g Char grilled Scotch steak - Roasted herby potatoes, garlic greens, creamy Dianne, bacon & mushroom sauce.

Chef's selection platter of Desserts.

Fixed Menu

FIXED PRICE DINNER \$94 PER PERSON

Chef's Premier Entrée Selection platter, baked brie, artisan ciabatta garlic bread, parmesan baked scallops & much more.

YOUR CHOICE OF

MMK Eye fillet — our seasonal signature - with chargrilled octopus, served on dauphinoise potato with butternut squash puree, chargrilled pickled onion, garlic kale & red wine jus.

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Crispy Pork Belly - served on mustard mash with sautéed brussel-sprouts, cabbage, carrots with a cider jus, topped with apple crisp.

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Market Catch of the Day - Pan seared on dauphinoise potato with butternut puree, garlic prawns, sautéed greens & a romesco sauce.

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Vegan Risotto, made with roasted vegetables in arrabbiata sauce, vegan mozzarella toped with roasted nuts & seeds.

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