

MATAKANA MARKET KITCHEN

Brunch Lunch Menu

Using Gluten Free Freindly ingredients. Proudly organic, gluten & dairy free paleo bread from our friends at OMG bakery.

Something fruity...

- Raspberry, Maple Nut No Grain Ola** -
with coconut boysenberry yoghurt, coconut milk & berry compote.
- Probiotic Real Fruit Smoothies** - dairy free, all fruit.
Mango Reboot - mango, pineapple, banana & passionfruit.
Green Booster - banana, mango, fresh spinach & a squeeze of lime.
Acai Activation - Superfood acai, blueberries, banana & dates.
Kombucha Iced Tea - from Matakana Daily Organics, served over iced berries.

Something toasty...

- Welsh Rarebit** -
With Puhoi cheddar & piccalilli, oven-baked & served with smoky bacon & Worcester sauce dressing on gf toast.
- Avocado on OMG Paleo Toast** -
With garden salad, citrus dressing & salsa.
- Smoked Salmon** -
House smoked salmon with herb cream cheese, capers & a squeeze of lemon on gf paleo toast.
- Rustic Mince on Toast** -
A hearty, beefy mince topped with poached eggs & roasted tomato on toasted gf OMG bread.

Something with a kick...

- Bloody Mary, Espresso Martini, Papas Gimlet,
Aperol Spritz, Matakana Southside

18.5

We source our food responsibly, with free-range chicken, bacon & local free-range eggs, plus NZ grass fed beef.

Something brunchy...

- 16 **Sicilian Scramble** -
Parmesan scrambled eggs, chargrilled free range chicken tenders, Romesco sauce, roasted tomato & garlic gf toast.
- 12 **Breakfast Catch of the Day** - MP
Oven baked & served with sautéed spinach, roast potatoes, a couple of poached eggs & hollandaise.
- 12 **Brunch Salad** - 27
Poached egg, smoked bacon, mushrooms, vine tomato, gf croutons & mixed leaves.
- 12 **Chorizo & Spud Crush** - 26
Herb roasted potatoes, chorizo with onion jam, wilted spinach & free range poached eggs.
- 28 **Baked Avocado** - 24
Stuffed with welsh rarebit, topped with roasted tomatoes & bacon.
- 19 **Steak & Eggs** - 27
Grilled 150g sirloin steak, two fried eggs, herby potatoes & roasted tomato.

Something classic...

- 25 **The Market Grill** - 29
Bacon, sausage, mushrooms, tomato, herb potatoes & your choice of eggs, w capsicum relish & gf paleo toast.
- 26 **The Vegetarian** - 29
Poached eggs, mushrooms, tomatoes, char-grilled halloumi, salad & avocado on gf toast with house relish.
- 25 **Wagyu Beef Short Rib Benedict** - 38
with sautéed spinach, creamy hollandaise, poached eggs on gf toast
- 26 **Eggs Benedict** - 26
with sautéed spinach, creamy hollandaise & a choice of either mushrooms, house smoked salmon, or Smokey bacon, on gf toast.
- 15 **Eggs on Toast** - 15
Free range, as you like them on gf toast with house relish.

Add chargrilled 150g sirloin steak +10 / Add free range smoky bacon +5
/ Add halloumi +5 / Add avocado +4 / Add mushrooms +4

Fresh Oysters -

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

Something to start or to share...

- Island Style Ceviche** -
Fresh snapper cured in citrus, fresh herbs & coconut cream, in crispy lettuce cups.
- Parmesan, Paleo Garlic gluten free Bread** -
Artesan bread, garlic butter, parmesan & served with a house made hummus.
- Sticky Pork Ribs** -
marinated & slow-roasted in our house blend BBQ sauce.
- Scallops Baked In The Half Shell** -
with garlic butter, white wine & parmesan, gf toast.
- Soup D'Jour** -
lovingly prepared in house & served with garlic ciabatta. Ask your server for details.
- Sautéed Chicken Livers** -
in a Port, bacon & mushroom sauce served on a Paleo gf toast.
- Herb Falafels** -
on a bed of leaves with hummus & roasted vegetables.
- Char Grilled baby Brie** -
With sweet fig & pear jam, crunchy roast pecans & rosemary. Served w/ GF toast
- Charred Octopus Salad** -
Marinated, grilled Octopus on a rich lime Romesco with pickled red onions.

Something leafy...

- Italian Chicken Salad** -
herb marinated & roasted free-range chicken breast, served in a parmesan basket w citrus garden salad with a cucumber, passionfruit dressing.
- Warm Roasted Chickpea & Pickled Vegetable Salad** -
with crunchy lettuce, garden herbs & a pomegranate dressing.

Add: Charred Halloumi + 5 /
Roasted free range chicken & parmesan wafers + 8 /

Something hearty...

- 25 **Steak & Chips** - 38
prime 300g sirloin steak, char-grilled with red wine jus,
- 15 **agria fries & a market salad.**
- 22 **Scallop & Snapper Risotto** - 38
a creamy risotto finished with spinach & parmesan.
- 25 **Five-spice Duck Salad** - 22
Asian slaw, spiced duck & BBQ sauce, sprinkled with black sesames.
- 15 **Pan fried Fish 'n' Chips** - 32
Line caught & served with agria fries, sauces & a market side salad.
- 22 **Gourmet Steak Sammy** - 32
Char-grilled sirloin steak with melted brie, onion jam, salad on grilled gf bread & a basket of fries.
- 18 **Sri Lankan Prawn Curry** - 36
Deep in flavour & aromatics served with eggplant pickle, basmati rice & crispy pappadam.
- 24 **Rib Rack Stack** - 38
Roasted rack of pork ribs served w chunky chips & crunchy salad.
- 24 **Sticky miso baked Aubergine** - 34
topped with a savory kale & rosemary granola served on Romesco sauce.

Something unwrapped...

- Loaded salad bowls with:
- 34 **Smoked Salmon** - avocado, sweet chilli & fresh leaves. 19.5
- B.L.A.B.** - smoky bacon, leaves, aioli, avocado & brie. 18.5
- Vegan Falafel** - with mixed salad, hummus, & roasted vegetables. 18.5

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
- Grilled garlic ciabatta with rustic dipping hummus. 9.5
- Garlic sauteed broccoli with almonds. 14
- Fresh market salad, with vivacious dressing. 7

Please inform your server of any allergies you may have, we are more than happy to accommodate you & recommend the suitable ingredients. A menu offering gluten free friendly ingredients is available on request.

