MATAKANA MARKET KITCHEN

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

Something to Start...

Somethi	113	s to start	
Wood Fired Parmesan Garlic Bread - Wood fired, artesian bread, garlic butter, parmesan & served with a house made hummus. Island Style Ceviche - Fresh snapper cured in citrus, fresh herbs & coconut cream, in crispy lettuce cups. Scallops Baked In The Half Shell - With garlic butter, white wine & parmesan, gf garlic toast. Soup D'Jour - Lovingly prepared in house & served with gf garlic toast. Ask your server for details. Sautéed Chicken Livers - In a Port, bacon & mushroom sauce served on a gf toast.		Sticky Pork Ribs - Marinated & slow-roasted in our house barbecue sauce. Char grilled baby Brie - With sweet fig & pear jam, crunchy roast pecans & rosemary. Served w/ GF toast Charred Octopus - Grilled Octopus with a rich lime Romesco & pickled onion. Five-spice Duck salad bowl - Asian slaw, spiced duck & BBQ sauce, with black sesame. Fresh Oysters - When available, served with shallot champagne mignonette. Ask Server for details	24 22 24 22 MI
Somethin	g	to follow	
From the grill	O	From the sea	
MMK Eye – our seasonal signature - served on baba ghanoush with pickled baby carrots, roasted beets, courgette, topped with grilled Octopus then finished with red wine jus. 200g Eye Fillet (soft & lean) - served on house Romesco with potato rosti & garlic greens. 300g Sirloin (firm & flavoursome) - Green peppercorn sauce, chips & a house salad. 350g Scotch (rich & marbled) - Roasted herby potatoes, garlic greens, creamy Dianne, bacon & mushroom sauce. MMK Mixed Grill - Mixed grill of sirloin steak, pork belly, chorizo, marinaded chicken tenders, St Louis pork ribs, with a Smokey BBQ sauce, thips & salad. Surf your turf w scallops & prawns +12	39 38 38	Scallop & Snapper Risotto - A creamy seafood risotto finished with spinach & parmesan. Pan fried Fish 'n' Chips - Line caught, pan seared & served with agria fries, sauces & a market side salad. Market Catch of the Day Pan seared & served on a shaved fennel, rocket & pickled carrots, cherry tomato salad w currants, charred octopus & salsa verde. Sri Lankan Prawn Curry - Deep in flavour & aromatics served with egg plant pickle, basmati rice & crispy gf pappadum. MMK Seafood Platter - To share Charred octopus, oyster, smoked salmon, ceviche, panko fish, baked scallops served with gf garlic toast, lemon mayo & a herb chilli dressing. for 2-	32 Mi
From the land	80 1	From the garden	
Texan style beef short rib, Smokey house BBQ sauce with crunchy summer slaw & sweet potato fries. Roast Pork Belly - in a sweet, tangy soy glaze served on a crunchy apple, pineapple & cos lettuce salad with toasted sesame dressing. MMK rib rack stack- cooked low 'n' slow in our house BBQ sauce, served with	36	Italian Chicken Salad - Herb marinated & roasted free-range chicken breast, in a parmesan basket w citrus garden salad with a cucumber, passionfruit dressing. Sticky miso baked Aubergine - topped with a savory kale & rosemary granola served on Romesco sauce. Warm roasted Chickpea & pickled vegetable salad - with crunchy lettuce, garden herbs & a pomegranate dressing. Add: Roasted free range chicken & parmesan wafers, Charred Halloumi, +5 The side	34
Agria chips & dips. 11 Funky chips with garlic butter, parsley & sea salt. 12	1	Garlic sauteed broccoli with almonds. Fresh market salad, with vivacious dressing. 7	?

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Grilled garlic ciabatta with rustic dipping hummus

Garlic & herb roast gourmet potatoes

Polenta fries with roasted capsicum relish.

Kumara fries, with Chipotle aioli.