

MATAKANA MARKET KITCHEN

Evening Menu

Something to start or to share...

Wood Fired Parmesan Garlic Bread -

Wood fired artesian bread, garlic butter, parmesan & served with a house made hummus. 15

Island Style Ceviche - Fresh snapper cured in citrus, fresh herbs & coconut cream, with just a hint of fresh chilli.	25	Sticky Pork Ribs - Marinated & slow-roasted in our barbecue sauce.	22
Scallops Baked in their Half Shell - With garlic butter, white wine & parmesan.	25	Creamy Seafood Chowder - Lovingly prepared inhouse & served with garlic ciabatta.	22
Soup D'Jour - Lovingly prepared inhouse & served with garlic ciabatta. Ask your server for details.	14	Double baked Brie - with local honey, walnuts & dried cranberries. Served w/ herb crostini	22
Stuffed Mushrooms - Panko & herb crumbed mushrooms stuffed with Matakana blue cheese served with spiced pear chutney.	19	Charred Octopus - marinated grilled Octopus served on a rich lime Romesco sauce topped with balsamic reduction.	22
Sautéed Chicken Livers - In a Port, bacon & mushroom sauce served in a Yorkshire pudding.	22	Five-spice Duck Tacos - Asian slaw, spiced duck & hoi sin sauce, sprinkled with black sesames.	22

Something to follow...

From the grill...

MMK Eye - our seasonal signature -
with char grilled Octopus, served on dauphinoise potato with butternut squash puree, chargrilled pickled onion, garlic kale and red wine jus.

200g Eye Fillet (soft & lean) -
served on creamy mash with garlic greens and red wine jus

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, marinated chicken tenders, St Louis pork ribs, with a Smokey BBQ sauce, chips & salad.

Surf your turf w scallops & prawns +12

From the land...

Slow roasted Lamb shank. -
on creamy mash with roasted vegetables, a rich tomato and apricot ragu topped with kumara crisps.

Wagyu Sticky Short Rib -
Texan style beef short rib, Smokey house BBQ sauce with herb roasted potatoes and pickled red cabbage.

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

MMK rib rack stack-
cooked low and slow in our house BBQ sauce, served with crunchy fries and a crisp salad.

From the sea...

48 **Scallop & Snapper Risotto -** 38
A creamy seafood risotto finished with spinach & parmesan.

39 **Panko Fish 'n' Chips -** 32
Line caught & crumbed served with agria fries, sauces & a market side salad.

38 **Market Catch of the Day** MP
Pan seared on dauphinoise potato with butternut puree, garlic prawns, sautéed greens and Romesco sauce

38 **Sri Lankan Prawn Curry -** 36
49 Deep in flavour and aromatic served with egg plant pickle, basmati rice and crispy pappadum.

MMK Seafood Platter - to share....
Charred octopus, oyster, smoked salmon, ceviche, panko fish, baked scallops served with garlic toast, lemon mayo & a herb chilli dressing.
for 2- 75

From the garden...

36 **Italian Chicken Salad -** 34
Herb marinated & roasted free-range chicken breast, in a parmesan basket w garden salad & a cucumber, passionfruit dressing.

40 **Vegan Risotto -** 34
made with roasted vegetables in a arrabiata sauce, vegan mozzarella topped with roasted nuts and seeds,

36 **Warmed Quinoa Salad -** 29
with roasted vegetables, salad leaves and a pomegranate dressing.

38 **Add: Charred Halloumi** 5
Roasted free range chicken & parmesan wafers 8

Something on the side...

Agria chips & dips.	11	Garlic sauteed broccoli and almonds.	14
Funky chips with garlic butter, parsley & sea salt.	12	Fresh market salad, with vivacious dressing.	7
Polenta fries with roasted capsicum relish.	14	Grilled garlic ciabatta with rustic dipping hummus.	9.5
Kumara fries, with Chipotle aioli.	13	Garlic & herb roast gourmet potatoes	10