



MATAKANA MARKET KITCHEN

Cocktails

Plum Sours

ALL \$19

Peddlers Salted Plum Gin, Chambord, lemon,
blackberry syrup, whites

Matakana Gimlet

Matakana Gin, Cointreau, Wildly Pink grapefruit & ginger shrub, lime

Breakfast Juice

Amaretto, rye whiskey, spiced vanilla syrup, lemon, bitters & whites

Mocha Martini

Session Mocha Tequila, vanilla vodka, creme de cacao, espresso

Pink Pisco

Pisco, elderflower liqueur, dry vermouth, falernum syrup, pink grapefruit

Berry Daiquiri

Mc Jaggery Triple Berry Rum, blueberry puree, lime, cinnamon salt

Aperol Spritz

Aperol, Prosecco, dash of soda

Classic Cocktails

Feel like something more classic?

Just ask our staff & we'll do our best to
accommodate your request!



MATAKANA MARKET KITCHEN

Wine List

CHAMPAGNE / SPARKLING	GLASS	375ML	BOTTLE
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Taittinger Cuvée Prestige	79		135
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Champagne, France. Pale gold in colour, with a crisp apple & hazelnut nose with citrus fruit on the palate & a decadent finish.

Quartz Reef Méthode Traditionnelle NV	17	45	79
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Central Otago. Bouquet of green apple with hints of lime & brioche. On the palate, this is flirtatious & moreish.

Villa Sandi Prosecco	13	35	59
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Italy. Light & off dry sparkling, with a touch of citrus & crisp apple sweetness to balance.

PICCOLOS 200ml	BOTTLE
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Freixenet Rosé Cava	14.5
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Italy. Light & off dry sparkling, with a touch of citrus & crisp apple sweetness to balance.

Lothlorien Sparkling Feijoa	14
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Matakana. Resonance of Mediterranean fruits over a citrus base, with an elegant finish.

Deutz Cuvée NV	16
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Marlborough. Beautifully balanced with a touch of fruit sweetness from the Pinot Noir grapes.

Drappier, Champagne	30
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A spicy hint announces a powerful and complex palate. A vinous Champagne of lovely complexity with a characteristic note of quince jelly.



MATAKANA MARKET KITCHEN

Whites

SAUVIGNON BLANC

GLASS BOTTLE

Summerhouse

12 55

Marlborough. Tropical aromas with juicy rockmelon and vibrant stone fruits & a mouth watering finish.

Rohe, Rapaura Springs

13 60

Marlborough. Vibrant aromas of ripe passionfruit & blackcurrant follow through to the palate, with beautiful acidity.

Craggy Range, Te Muna

16 70

Martinborough. Leafy fresh herbs & lime citrus create a refreshing nose, whilst the palate delivers crisp tropical fruit flavours.

PINOT GRIS

Summerhouse

12 55

Marlborough. Flavours of fresh pear & ginger spice, aromatically balanced with subtle stone fruit notes.

Matakana Estate

13.5 62

Matakana. Nashi pear & citrus blossom, with an elegant & textural palate, with a crisp clean finish.

Peregrine Saddleback

14 67

Central Otago. Dry style with floral citrus & ginger aromatics with flavours of fresh pear, apricot & stone fruit.



MATAKANA MARKET KITCHEN

Whites

CHARDONNAY

GLASS BOTTLE

Rapaura Springs Reserve

12 55

Marlborough. Bursting with honeysuckle, white peach, nectarine and fresh citrus, all complemented by toasty vanilla and subtle spiced oak characters.

Greenhough Chardonnay

14 65

Nelson. Fragrant and mouth filling, it has concentrated, ripe stone-fruit flavours threaded with fresh acidity, very good vigour and complexity and a creamy-smooth finish. (Organic and vegan)

Kumeu River Estate Chardonnay

90

Kumeu. Citrus, green apple, oyster shell and lemon blossom flavours, beautiful acidity that gives the wine a nod in the direction of Chablis.

OTHER WHITES

Greenhough Apple Valley Riesling

14 65

Nelson. Delicate citrus florals combine with fresh, red apples, nectarines and flinty notes. The sweetness is underpinned by a lively, intensifying acidity for a long and elegantly refreshing finish. Low alcohol. 9.5%



MATAKANA MARKET KITCHEN

Rosé & Pinot

ROSÉ

Summerhouse

12

55

Marlborough. Aromas of luscious watermelon and raspberry, each glass is brimming with flavours of fresh red berries and delicious stone fruits.

Maison Fortant Grenache

13.5

62.5

France. Brilliant, pale pink colour. Aromas of raspberry, red berries, and white flowers. The palate is a beautifully balanced with freshness, good length and a dynamic finish.

Peregrine

14.5

67

Central Otago. Vibrant elderflower, fresh strawberry & pomegranate aromatics. A delicate creamy palate with a refreshing dry finish.

PINOT NOIR

GLASS

BOTTLE

Rapaura Springs Reserve

12

55

Marlborough. Dark cherry and plum aromas complemented with subtle savoury characters. The palate is full of juicy berry fruit flavours with velvet tannins.

Peregrine Saddleback

14.5

68

Central Otago. Rich & round, with wild raspberry, blackcurrant & sweet spice flavours.

Craggy Range

85

Martinborough. Red cherry, rose hip & wild thyme aromatics. Flavours of orange zest and crushed raspberries with savoury undertones. Delicate and supple.



MATAKANA MARKET KITCHEN

Syrah & Blends

SYRAH & BLENDS	GLASS	BOTTLE
MMK Blend Matakana. Bordeaux style blend locally grown, sourced & produced.	12	55
Coriole Songbird Cabernet Sauvignon McLaren Vale. Highly aromatic, with aromas of mulberry, with blackcurrant, bay leaf and cherry ripe. The palate has lovely generosity and crunchy textural tannins.	14	65
Dune Tirari McLaren Vale. Medium bodied, juicy & savoury A unique blend of Negroamaro, Touriga and Mataro/Mourvedre working together to show off the rich and rustic McLaren Vale character.	15	70
Craggy Range Syrah Hawkes Bay. Inviting fragrance of dark cherry, raspberry, and allspice, full flavoured; of fresh boysenberry, blueberry, mocha with fine tannins.	17.5	82.5
Leeuwin Estate Siblings Shiraz Margaret River, Australia. blackberries and raspberries continue through to the palate, with touches of mulberry and chocolate also emerging over a rich creamy texture.		85
Maison Les Alexandrins Crozes-Hermitage Rouge Rhône Valley. 100% Syrah. Seductive notes of small red fruits. Perfectly balanced wine with beautiful aromas of black pepper and liquorice. A wine full of finesse, fresh and elegant.		120



MATAKANA MARKET KITCHEN

Matakana Wine

WHITES & ROSE

BOTTLE

Brickbay, Pinot Gris

73

Matakana. Floral aromas, revealing elegant pear & citrus layers with a clean off dry finish.

Takatu, Pinot Gris

82

Matakana. Rich stone-fruit flavours, slightly toasty, bottle-aged notes adding complexity, finely balanced acidity & a smooth, dry, persistent finish.

Mahurangi River Winery, Chardonnay

65

Matakana. Notes of citrus, white peach, nougat & a hint of smoke with a creamy rich palate and seamless oak finish.

Yakutin, Rose

72

Matakana. Summer in a glass - fresh & charming with elegant notes of cherries, grapefruit and sea breeze.

REDS

BOTTLE

Gabion, Merlot, Cabernet Franc

73

Matakana. Mellow, complex, and nicely maturing, with a dark core of spicy fruit and earthy cedar supported by very fine, resolved tannins.

Omaha Bay Vineyard, Syrah

62

Matakana. Aromas of ripe blackberry, plum & spicy peppers, complemented by great depth & complexity.

Heron's Flight Sangiovese Reserve

125

Matakana. Sangiovese. Plum & cherry fruit with liquorice & tobacco notes.

Nola, Tempranillo

90

Matakana. A vibrant bouquet of sweet cherries unfolds into soft aromas of dark rich red fruit, earth & leather. Well integrated tannins with a lengthy finish.



MATAKANA MARKET KITCHEN

Spirits

GIN

Beefeater	10
Peddlers Salted Plum	10
Bombay Sapphire	11
Matakana Gin	14
Hendricks	15

VODKA

Stolichnaya	10
Absolut & Absolut Vanilla	11
Grey Goose	12

TEQUILA

El Jimador	10
Sesion Reposado & Mocha	12
Herradura Reposado	14

RUM

Stolen Gold/White/Dark	10
Appletons	11
Bayside Rum	12

BOURBON

Early Times	10
Woodford Reserve & Rye	11

WHISKEY

Jameson	10
Jack Daniels	10

SINGLE MALT WHISKY

Laphroaig 10yr	13
Highland Park Viking Scar 10yr	14
The Dalmore 12yr	15



MATAKANA MARKET KITCHEN

Beer

ON TAP	GLASS	PINT	JUG 1.8L
Sawmill Pilsner (4.8%abv)	9.9	13.9	45
Sawmill IPA (4.9%abv)	9.9	13.9	45
Sawmill Hazy Pale Ale (5.8%abv)	9.9	13.9	45
Crafty Guest Tap abv - Ask your server	9.9	13.9	45
BOTTLE			
Heineken (5%abv)	9.9		
Asahi Super Dry (5%abv)	9.9		
Corona (4.5%abv)	9.9		
Peroni (5.1%abv)	9.9		
Estrella (4.6%abv)	9.5		
Steinlager Light (2.5%abv)	9.5		
Bohemian Cider (5%abv)	9.5		
CRAFTY			
McLeod's 'Long Boarder' Lager (5%abv)	10.9		
McLeod's 'Paradise' Pale Ale (5.5%abv)	10.9		
McLeod's 'Pioneer' Porter (5.2%abv)	10.9		



MATAKANA MARKET KITCHEN

Non Alcoholic

DAILY ORGANICS 0% WINE ALTERNATIVE

PRICE

10

Blanc, Peach & Thyme
Rosé, Strawberry & Rhubarb
Rouge, Blackberry & Basil

LYRE'S 0% SPIRITS

10 / 14.5

London Dry / American Malt
Dark Cane Spirit / Orange Sec
Aperitif / White Cane Spirit
Italian Spritz.

Mocktails and creations made to
order.

0% BEERS

Heineken Blue 0%

9.5

Sawmill Bare Beer 0.5%

9.9

Zeffer '0%' Cider (can)

9.5



MATAKANA MARKET KITCHEN

Softs

HOMEGROWN JUICES

	PRICE
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Orange / Apple / Cranberry / Tomato / Pineapple	6
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SODA

Coke / Coke Zero / Lemonade / Ginger Ale / Tonic / Soda / Lemon Lime Bitters	6
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KARMA ORGANIC DRINKS

Blackcurrant Sparkling	7
Blood Orange Sparkling	
Red Grapefruit Sparkling	

FEVERTREE MIXERS

Premium Tonic	5
Mediterranean Tonic	
Elderflower Tonic	

GINGERBEER

Bundaberg Ginger Beer	7
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KOMBUCHA

Daily Organics Kombucha	10
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SPARKLING & STILL WATER

Otakiri, 750ml	8.5
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TURBO TONIC

Matakana Turbo Tonic, Turmeric, Ginger & Lime spritz	9
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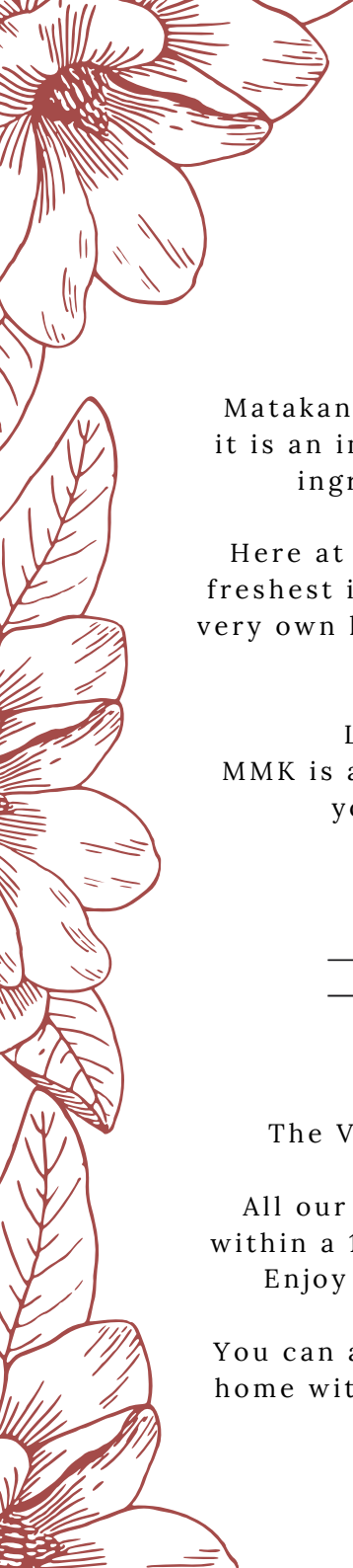
MATAKANA MARKET KITCHEN

Coffee

HUMMINGBIRD COFFEE	REGULAR	LARGE	BOWL
Single Shot			
Flat White	5	5.5	8
Cappuccino	5	5.5	8
Double shots			
Espresso	4		
Long Black	4.5	5	
Latte		5	8
Macchiato		4.5	
Mocha		5.5	8
No Coffee at All			
Hot Chocolate		5	8
Chai / Spicy / Red Velvet / Golden		5	8

FOR AN EXTRA 50C, YOU CAN ADD AN EXTRA SHOT OF COFFEE OR DECAF.
SWAP TO SOY / ALMOND / COCONUT / OAT MILK,
ADD A VANILLA / CARAMEL / HAZELNUT SYRUP

TI ORA TEAS	POT
English Breakfast	All 5
Earl Grey	
Peppermint	
Chamomile w Honey & Lemon	
Green w Lemongrass & Ginger	
Summer Fruits	



Matakana Market Kitchen is not just a name, it is an insight into our style & feeling on the ingredients & produce that we use.

Here at MMK, we endeavour to use only the freshest ingredients, including herbs from our very own herb gardens, as well as produce from many of our local suppliers.

Launched in September 2010, MMK is a family run restaurant, encouraging you to bring all the family too.



The Vintry specialises in locally grown Matakana Wines.

All our family-owned wineries are located within a 14km radius of The Vintry's doorstep.

Enjoy a wine tasting, wine by the glass, cocktails & tapas.

You can also take your own taste of Matakana home with you from our cellar door wine list.