

# MATAKANA MARKET KITCHEN

## Gluten Free Evening Menu

### Something to start/share...

GF Garlic Bread	7	Sauteed Chicken Livers - <i>In a creamy port, bacon &amp; mushroom sauce on garlic GF toast.</i>	14
Baby Cottage Pie - <i>with creamy mash &amp; a cheesy leek topping.</i>	12	Char-grilled Squid - <i>marinated &amp; served on a citrus salad with a mango dressing.</i>	14
Island Style Ceviche Salad - <i>Fresh Leigh Snapper cured in lime, lemon, fresh herbs &amp; coconut cream with a hint of chilli.</i>	12	Scallops Baked in their Half Shell - <i>with garlic butter, white wine &amp; parmesan.</i>	18
Main Size	22	Whole Baked Camembert - <i>Served with nutty cranberry crumbles &amp; GF soldiers</i>	18
Tom's fresh local Oysters - <i>Served natural or kilpatrick.</i>	MP	Marinated Olives - <i>with lemon, herbs, garlic &amp; chilli</i>	6

### Something to follow...

"MMK Eye" - <i>Char-grilled, prime eye fillet, roasted bone marrow, confit garlic &amp; Bloody Mary butter. Served with rosemary roasted potatoes, sauteed spinach, mushrooms &amp; a red wine jus.</i>	38	Hereford Aged Char-grilled Steak - - 220g Eye Fillet - 300g Sirloin - 350g Scotch Fillet <i>Served with agria fries or mash and a choice of either red wine jus, pepper or mushroom sauce.</i>	37 34 35
Surf 'N' Turf - <i>350g Char-grilled Scotch, topped with chef's selection of fresh seafood served with agria fries, salad &amp; red wine jus.</i>	37	Vegetarian Kale & Mushroom Quisotto - <i>Organic quinoa risotto with mushrooms, fresh parsley, parmesan, lemon zest, seasoned with rock salt &amp; cracked pepper.</i>	24
Roast Confit Duck - <i>with braised red cabbage, black pudding, herb mash &amp; an orange &amp; blackberry jus.</i>	35	Italian Meatballs - <i>Pork &amp; beef polpetta slow cooked in a rich tomato ragu, served on Basmati rice &amp; topped with parmesan.</i>	19
Pulled Pork Shank - <i>Slow roasted, served on a parsnip puree with apple slaw, crispy crackling &amp; cider jus.</i>	28	<b>Something from the sea ...</b>	
Chicken Hazlebert - <i>Chicken breast stuffed with camembert &amp; fresh herbs with a smashed hazelnut &amp; macadamia crust, served with tomato, olive &amp; red onion salad.</i>	28	Catch of the Day - <i>Pan seared fresh fish on a winter salad with rosemary roasted potatoes &amp; a citrus dressing.</i>	28.5
Warm Organic Quinoa Salad - <i>Roasted vegetables, pumpkin, baby beets, seeds, nuts &amp; edamame.</i>	19.5	Fish 'n' Chips - <i>Pan fried Leigh Snapper served with chips, sauces &amp; a market side salad.</i>	28.5
<b>add grilled halloumi, red onion &amp; tomato</b>	26	Pan Seared Salmon Fillet - <i>Served on creamy mashed potatoes with flash cooked greens &amp; a saffron beurre blanc.</i>	30
<b>or add marinated char-grilled sirloin &amp; chipotle</b>	27	Scallop & Snapper Risotto - <i>A creamy risotto finished with rocket &amp; parmesan.</i>	28
<b>or add lemon pepper seared salmon fillet</b>	29	Thai Fish & Coriander Green Curry - <i>cooked in a spiced coconut sauce with kaffir lime leaves &amp; thai herbs served with basmati rice.</i>	22
Arrabiata - <i>A rich tomato Ragu flavoured with fresh chilli &amp; olives on Basmati rice.</i>	19.5		
<b>add roast Chicken.</b>	24.5		
Beef Cheek Bourguignon - <i>Slow cooked in red wine with mushrooms, bacon &amp; herbs, served with parsnip &amp; potato mash.</i>	27		

### Something on the side...

Hot chips & dips	8	Flash cooked veggies with garlic & olive oil	6.5
Funky chips with garlic, parsley & sea salt	8.5	Tomato, olive & red onion salad	7
Pumpkin & beetroot, tossed with toasted nuts & seeds	8.5	Charred Broccoli, kale, almonds & garlic	7
Market side salad with honey mustard dressing	5	Braised red cabbage with red wine & orange	4

