

MATAKANA MARKET KITCHEN

Evening Menu

Something to start/share...

Garlic Baked Flower Pot Bread - <i>with local olive oil, balsamic & cranberry dukkah.</i>	10	Scallops Baked in their Half Shell - <i>with garlic butter, white wine & parmesan.</i>	18
Grilled Artisan Ciabatta Garlic Bread -	7	Whole Baked Camembert - <i>Served with nutty cranberry crumbles & herb crostini.</i>	18
Sauteed Chicken Livers - <i>In a creamy port, bacon & mushroom sauce served in a yorkshire pudding.</i>	14	Island Style Ceviche Salad - <i>Fresh Leigh Snapper cured in lime, lemon, fresh herbs & coconut cream with a hint of chilli.</i>	12
Seafood Chowder - <i>Super chunky & creamy with smoky bacon & garlic bread.</i>	12.5	<i>Main Size</i>	22
Baby Cottage Pie - <i>with creamy mash & a cheesy leek topping.</i>	12	Sticky Pork Ribs - <i>marinated & slow-roasted in our barbecue sauce.</i>	14
Tom's fresh local Oysters - <i>Served natural or kilpatrick.</i>	MP	Prawn & Scallop Cakes - <i>flavoured with ginger, spring onions, coriander & chilli with an Asian dipping sauce.</i>	15
Char-grilled Squid - <i>marinated & served on a citrus salad with a mango dressing.</i>	14		

Something to follow...

"MMK Eye" - <i>Char-grilled, prime eye fillet, roasted bone marrow, confit garlic & Bloody Mary butter. Served with rosemary roasted potatoes, sauteed spinach, mushrooms & a red wine jus.</i>	38	Hereford Aged Char-grilled Steak - - 220g Eye Fillet	37
Surf 'N' Turf - <i>350g Char-grilled Scotch, topped with chef's selection of fresh seafood served with agria fries, salad & red wine jus.</i>	37	- 300g Sirloin	34
Roast Confit Duck - <i>with braised red cabbage, black pudding, herb mash & an orange & blackberry jus.</i>	35	- 350g Scotch Fillet	35
Pulled Pork Shank - <i>Slow roasted, served on a parsnip puree with apple slaw, crispy crackling & cider jus.</i>	28	<i>Served with agria fries or mash & a choice of either red wine jus, pepper or mushroom sauce.</i>	
Warm Organic Quinoa Salad - <i>Roasted vegetables, pumpkin, baby beets, seeds, nuts & edamame.</i>	19.5	Vegeterian Kale & Mushroom Quisotto - <i>Organic quinoa risotto with mushrooms, fresh parsley, parmesan, lemon zest, seasoned with rock salt & cracked pepper.</i>	24
add grilled halloumi, red onion & tomato	26	Italian Meatballs - <i>Pork & beef polpetta slow cooked in a rich tomato ragu, served on pappardelle & topped with fresh parmesan.</i>	19
or add marinated char-grilled sirloin & chipotle	27	Whole Rack of Ribs - <i>Roast rack of baby back pork ribs served with chunky chips & a market side salad.</i>	32
or add lemon pepper seared salmon fillet	29		
Chicken Hazlebert - <i>Chicken breast stuffed with camembert & fresh herbs with a smashed hazelnut & macadamia crust, served with tomato, olive & red onion salad.</i>	28	Something from the sea...	
Arrabiata Pasta - <i>A rich tomato ragu flavoured with fresh chilli & olives on pappardelle.</i>	19.5	Catch of the Day - <i>Pan seared fresh fish on a winter salad with rosemary roasted potatoes & a citrus dressing.</i>	28.5
add roast Chicken.	24.5	Fish 'n' Chips - <i>Panko crumbed Leigh Snapper served with chips, sauces & a market side salad.</i>	28.5
Beef Cheek Bourguignon - <i>Slow cooked in red wine with mushrooms, bacon & herbs, served with parsnip & potato mash.</i>	27	Thai Fish & Coriander Green Curry - <i>cooked in a spiced coconut sauce with kaffir lime leaves & thai herbs served with basmati rice.</i>	22
		Pan Seared Salmon Fillet - <i>Served on creamy mashed potatoes with flash cooked greens & a saffron beurre blanc.</i>	30
		<i>A creamy risotto finished with rocket & parmesan.</i>	28

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	Charred Broccoli with kale, toasted almonds & garlic	7
Pumpkin & beetroot, tossed with toasted nuts & seeds	8.5	Braised red cabbage with red wine & orange	4
Market side salad with honey mustard dressing	5	Tomato, olive & red onion salad	7

Please ask your wait staff for our **Gluten Free Menu**

"All's well with the world when you're gathered with your friends to share a meal, the room is snug & cosy & it's time for pudding."

MMK