

# MATAKANA MARKET KITCHEN

## Brunch Lunch Menu

### Something fruity...

Homemade grain, fruit, nut & berry muesli - topped with fruit & yoghurt.	14
Baked apple & cinnamon porridge - with toasted pecan nuts & pumpkin seeds.	13
100% Fruit Smoothies - made fresh to order: Raspberry Rush, Blueberry Breeze, Mango Mania.	9
Bannutza Banana Thickly - Chia seeds, almond milk, nut butter, raw cacao powder & blueberries.	10
Kombucha Iced Tea - from Matakana daily organics with lemon & mint.	10

### Something toasty...

Welsh Rarebit - with Puhoi cheddar, Leigh beer & piccalilli, oven-baked & served with bacon, apple & Worcester sauce dressing.	17.5
Avocado on Toast - with citrus dressing, salad & salsa.	13
French Toast - with caramelised bananas, a shot of apple & maple syrup. <b>add smokey bacon.</b>	14 17
Smoked Salmon - with cream cheese, capers & a squeeze of lemon on toasted Ciabatta.	14.5
Baker's basket of Toast - with fruit jam or marmalade.	7
Homemade Coconut Bread - toasted with butter & lime marmalade.	8
Homemade Banana Bread - with maple syrup & candied walnuts.	7

### Something teenage...

Banana & Nutella Hotcakes - with vanilla ice cream & smashed maltesers.	15
Toffee Apple Hotcakes - with ice cream, cinnamon, caramel sauce & toasted almonds.	15
Berry & Banana Hotcakes - with homemade vanilla bean custard.	15
Cheesy Bacon Hotcakes - with a poached egg, roasted tomato & chipotle.	17.5

### Something with a kick...

Bloody Mary	Espresso Breakfast Martini	Baileys Latte	14.5
Moody Mojito	Kombucha Martini	The Morning Glory	

### Something to start / share...

Garlic Baked Flower Pot Bread - with local olive oil, balsamic & cranberry dukkah.	10
Baby Cottage Pie - with creamy mash & a cheesy leek topping.	12
Sticky Pork Ribs - marinated & slow-roasted in our barbecue sauce.	15
Char-grilled Squid - marinated & served on a citrus salad with a mango dressing.	14
Scallops Baked in their half shell - with garlic butter, white wine & parmesan.	18
Whole Baked Camembert - served with nutty cranberry crumbles & herb crostini (ideal for sharing).	18
Seafood Chowder - super chunky & creamy with smoky bacon & garlic bread.	12.5

### Something leafy...

Island Style Ceviche Salad - fresh Leigh Snapper cured in lime, lemon, fresh herbs & coconut cream with a hint of chilli. Main Size	12 22
Chicken Hazlebert - chicken breast stuffed with camembert & fresh herbs with a smashed hazelnut & macadamia crust, served with tomato, olive & red onion salad.	28
Catch of the Day - pan seared fresh fish on a winter salad with rosemary roasted potatoes & a citrus dressing.	28.5
Warm Organic Quinoa Salad - roasted vegetables, pumpkin, baby beets, seeds, nuts & edamame. <b>add grilled halloumi, red onion &amp; tomato</b> <b>or add marinated char-grilled sirloin &amp; chipotle</b> <b>or add lemon pepper seared salmon fillet</b>	19.5 26 27 29

### Something on the side...

Hot chips & dips	8
Funky chips with garlic, parsley & sea salt	8.5
Pumpkin & beetroot, tossed with toasted nuts & seeds	8.5

### Something brunchy...

Parmesan Scrambled Eggs - with prosciutto toast & roasted tomatoes.	17.5
Portobello Mushroom & Kale Bruschetta - with citrus cream cheese & kale pesto.	16
Brunch Salad - crispy coated hens egg, smoked bacon, mushrooms, vine tomato & croutons.	16.5
Chorizo & Spud Crush - herb roasted potatoes, chorizo with onion jam, wilted spinach & poached eggs.	18
Green Eggs & Ham - scrambled eggs with fresh herbs, vine tomatoes & hand carved ham on the bone.	17
Baked Avocado - stuffed with welsh rarebit, topped with roasted tomatoes & bacon.	16
Steak & Eggs - char-grilled sirloin, two fried eggs, herby potatoes & roasted tomatoes.	18.5

### Something classic...

The Market Grill - choice of eggs, mushrooms, bacon, sausages, tomato, black pudding, herb potatoes & toast. <b>add Char-grilled Sirloin Steak.</b>	22.5 30
The Vegetarian - crispy coated eggs, mushrooms, tomatoes, char-grilled halloumi, rocket & avocado toast with chutney. <b>add smokey bacon.</b>	19.5 22.5
Rustic Mince on Toast - a hearty, beefy mince topped with poached eggs & roasted tomato on a toasted doorstep.	17.5
Double Egg & Bacon Doorstop Sarnie	12.5
Eggs Benedict - with sautéed spinach & a choice of either mushrooms, salmon, ham or smokey bacon.	18
Eggs on Toast - as you like them.	10

### Something hearty...

Steak & Chips - prime 300g Sirloin Steak, char-grilled with red wine jus, agria fries & a market salad.	34
Thai Fish & Coriander Green Curry - cooked in a spiced coconut sauce with kaffir lime leaves & thai herbs served with basmati rice.	22
Vegetarian Kale & Mushroom Quisotto - organic quinoa risotto with mushrooms, fresh parsley, parmesan, lemon zest, seasoned with rock salt & cracked pepper.	24
Italian Meatballs - pork & beef polpetta slow cooked in a rich tomato ragu served on pappardelle & topped with fresh parmesan.	19
Gourmet Steak Sammy - char-grilled with melted brie cheese, onion jam, salad & a basket of fries.	22
Fish 'n' Chips - panko crumbed Leigh Snapper served with chips, sauces & a market side salad.	28.5
Beef Cheek Bourguignon - slow cooked in red wine, herbs & mushrooms, served with parsnip & potato mash.	27
Arrabiata Pasta - a rich tomato Ragu flavoured with fresh chilli and olives on Pappardelle. <b>add roast Chicken.</b>	19.5 24.5
Scallop & Snapper Risotto - a creamy risotto finished with rocket & parmesan.	24
Whole Rack of Ribs - roast rack of baby back pork ribs served with chunky chips & a market side salad.	32

### Something wrapped...

Smoked Salmon - with avocado, sweet chilli salsa & salad.	15
Hot Herbed Chicken - with garlic aioli & crunchy mixed leaves.	14
Hummus - with Kalamata olives, roasted vegetables & green salad leaves.	12.5
Hot Steak, Cheese - with salad & chipotle.	16.5
Ploughmans Wrap - ham, cheese, pickle & salad.	14

Put "eat pudding" at the top of your list of things to do today, that way at least you'll get one thing done!

