

MATAKANA MARKET KITCHEN

Gluten Free Brunch Lunch Menu

Something fruity...

- 100% Fruit Smoothies - *made fresh to order:* 9
Raspberry Rush, Blueberry Breeze, Mango Mania.
- 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 GF Toast - *with citrus dressing, salad & salsa.* 13
- French GF Toast - *with caramelised bananas, maple syrup & cream add smokey bacon.* 14
- Smoked Salmon - *with cream cheese, capers & a squeeze of lemon on GF toast.* 14.5
- Baker's basket of GF Toast - *with fruit jam or marmalade.* 7

Something teenage...

- Banana & Nutella Hotcakes - *with vanilla ice cream & choccy sauce.* 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 brunchy...

- Parmesan Scrambled Eggs - *with prosciutto GF toast & roasted tomatoes.* 17.5
- Portobello Mushroom & GF Kale Bruschetta - *with citrus cream cheese & kale pesto.* 16
- Brunch Salad - *Poached hens egg, smoked bacon, mushrooms, vine tomato with mustard dressing.* 16.5
- Chorizo & Spud Crush - *herb roasted potatoes, chorizo with onion jam, topped with wilted spinach & poached eggs.* 17
- 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, herb roast potatoes & roasted tomatoes.* 18

Something classic...

- The Market Grill - *choice of eggs, mushrooms, bacon, sausages, tomato, black pudding, herb potatoes & GF toast.* 22.5
add Char-grilled Sirloin Steak. 30
- The Vegetarian - *poached eggs, mushrooms, tomatoes, char-grilled halloumi, rocket & avocado toast with chutney* 19.5
add smokey bacon. 22.5
- Rustic Mince on Toast - *a hearty, beefy mince topped with poached eggs & roasted tomato on GF toast.* 17.5
- Double Egg & Bacon Toasted GF Sandwich 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

Please ensure that our wait staff are aware that you are ordering from the Gluten Free Menu

Something to start / share...

- GF Garlic Bread 7
- 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 & GF soldiers (ideal for sharing).* 18
- Baby Cottage Pie - *with creamy mash & a cheesy leek topping.* 12
- Tom's fresh local Oysters - *served natural or kilpatrick.* MP

Something leafy...

- Island Style Ceviche Salad - *fresh Leigh Snapper cured in lime, lemon, fresh herbs & coconut cream with a hint of chilli.* 12
Main Size 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.* 19.5
add grilled halloumi, red onion & tomato 26
or add marinated char-grilled sirloin & chipotle 27
or add lemon pepper seared salmon fillet 29

Something on the side...

- Hot chips & dips 8
- Funky chips with garlic, parsley & sea salt 8.5
- Pumpkin with beetroot, tossed with chilli nuts & seeds 8.5
- Market side salad with honey mustard dressing 5

Something hearty...

- Steak & Chips - *prime Hereford 300g Sirloin Steak with pepper sauce, 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
- Italian Meatballs - *pork & beef polpetta slow cooked in a rich tomato ragu served on Basmati rice & topped with parmesan.* 19
- Gourmet Steak Sammy - *char-grilled with melted brie cheese, onion jam, salad & a basket of fries.* 22
- Fish 'n' Chips - *pan fried 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 - *a rich tomato Ragu flavoured with fresh chilli & olives on Basmati rice.* 19.5
add roast Chicken. 24.5
- Scallop & Snapper Risotto - *a creamy risotto finished with rocket and parmesan.* 24
- Vegeterian Kale & Mushroom Quisotto - *organic quinoa risotto with mushrooms, fresh parsley, parmesan, lemon zest, seasoned with rock salt & cracked pepper.* 24

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

