

# ME NU



MATAKANA ESTATE  
NEW ZEALAND

## SMALL PLATE \$18 | 3 FOR \$49

### SALT & PEPPER CALAMARI

KEWPIE MAYO AND LEMON

### BAKED CAMEMBERT

HONEY, LAVOSH, CRACKERS, CROUTES,  
NUTS, DRIED APRICOTS AND  
CRANBERRIES

### SHIITAKE GYOZA (V)

ENJOY 6 SHIITAKE MUSHROOM GYOZA WITH  
HOMEMADE PEANUT SAUCE FOR A FLAVORFUL  
FUSION.

### FISH TACOS

FISH FILLET SERVED WITH TARTARE  
SAUCE, ASIAN SLAW, AND A HINT OF  
LEMON JUICE.

### FALAFEL TACOS (V)

SAVORY FALAFEL, TARTARE SAUCE, ZESTY  
ASIAN SLAW, AND LEMON JUICE FOR  
FLAVOR.

### MINI CHARCUTERIE PLATE

AN EXQUISITE PLATTER ADORNED WITH  
CHEDDAR, BRIE, SALAMI, OLIVES, CRACKERS,  
AND CROUTES.

## SNACK | SIDE

WARMED OLIVES	\$8.00
KANI SALAD	\$15.00
CURLY FRIES & DIP	\$15.00
TRUFFLE PARMESAN FRIES	\$15.00
SICHUAN PEANUT	\$9.00
EXTRA BREAD / CRACKERS	\$4.00

## TO SHARE

### CHARCUTERIE BOARD

\$39

INDULGE IN A SPECIALLY CURATED  
BOARD DESIGNED FOR 1-2 PEOPLE,  
FEATURING CHUTNEY, OLIVES, SALMON,  
CHORIZO, SALAMI, CHEESES, FRUITS,  
CRACKERS, AND NUTS FOR A DELIGHTFUL  
AND FLAVORFUL EXPERIENCE.

### ME SIGNATURE PLATTER

\$55

ELEVATE YOUR EXPERIENCE WITH OUR  
SIGNATURE PLATTER – A CURATED  
SELECTION OF CHEESES, SUNDRIED  
TOMATO, PESTO, PROSCIUTTO, SMOKED  
SALMON, CHORIZO, SALAMI, BABY  
PICKLES, FRUITS, CROUTES, CRACKERS,  
AND NUTS. PERFECT FOR SHARING OR  
INDULGING SOLO, IT'S A SYMPHONY OF  
FLAVORS IN EVERY BITE.

### PLOUGHMAN'S PLATTER

\$80

A SELECTION OF TRADITIONAL PORK PIE,  
CHEESES, SALAMI, CHORIZO, PROSCIUTTO,  
SMOKED SALMON, CHUTNEY, NUTS,  
OLIVES AND SEASONAL FRUIT ON  
CROUTES.

### VEGETARIAN PLATTER

\$65

A VARIETY OF VEGETARIAN DELIGHTS  
SUCH AS SUNDRIED TOMATOES, OLIVES,  
PESTO, ARTICHOKE, HUMMUS, FALAFEL,  
AND MORE OFFER A VIBRANT AND  
DIVERSE CULINARY EXPERIENCE FOR  
THOSE SEEKING FLAVORFUL VEGETARIAN  
OPTIONS.

YOUR SAFETY AND WELL-BEING ARE OUR TOP PRIORITIES. PLEASE INFORM OUR STAFF OF ANY FOOD ALLERGIES BEFORE ORDERING. WE AIM TO OFFER A SAFE AND ENJOYABLE DINING EXPERIENCE.

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NEW ZEALAND

## MAIN

**GARLIC BUTTER PRAWN** \$30  
BLACK TIGER PRAWN SAUTÉED IN A RICH GARLIC BUTTER SAUCE, A FLAVORFUL DELIGHT

**GLAZED LAMB RIB** \$34  
MAPLE-GLAZED LAMB RIBS WITH SPICES, SERVED WITH MASHED POTATOES AND VEGIE SALAD

**BEEF BURGER** \$30  
HOUSE-MADE BEEF PATTIES ON A BRIOCHE BUN WITH SAUTÉED ONIONS, CHEDDAR CHEESE, LETTUCE, VEGIES AND CURLY FRIES.

**LAMB BURGER** \$30  
BRIOCHE-BOUND LAMB BURGER: JUICY PATTY, CHEDDAR CHEESE, VEGGIES, SAUTÉED ONIONS, AND CURLY FRIES ON THE SIDE.

**FISH BURGER** \$30  
INDULGE IN OUR BRIOCHE BUN FISH BURGER WITH CRISPY BATTERED FISH, BUTTERY BRIOCHE BUN, TARTARE SAUCE, COLESLAW WITH HOUSE-MADE DRESSING, AND CURLY FRIES FOR A DELICIOUS, SATISFYING MEAL.

## KIDS \$20 (COME WITH KIDS JUICE)

**POPCORN CHICKEN & CHIPS**  
CHICKEN BITES, FRIES | KETCHUP

**FISH & CHIPS**  
BATTERED FISH, FRIES | KETCHUP

## SOMETHING SWEET

**MACARON MIXED (3 FLAVOUR)** \$10

**SIGNATURE SWEET PLATTER** \$39  
A 9-BOX PLATTER FEATURING SEASONAL FRUITS, MACARONS, CHOCOLATE, AND MORE.

**TIRAMISU SLICE** \$9  
COFFEE FLAVOURED CREAM LAYERED ON CHOCOLATE FLAVOURED SPONGE WITH A RICH COFFEE SOAK & FINISHED WITH A FINE DUSTING OF COCOA

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