



### *The Matakana*

*Built in 1903 in the what has become the heart of Matakana Village, The Matakana is a bit of an institution. It was built from the timber of a single kauri tree by the village post master and after his death became a boarding house for dairy factory workers. It was a restaurant of note in the 80's run by a Frenchman with a michelin star tooted on his rump.*

*We are passionate about offering award winning beers, serving great food and providing awesome service. To that end 95% of this menu is made on site, from scratch (right down to the mayo) Enjoy. We sure do !*



# MATAKANA VILLAGE PUB

Dining: 11.30am - 9.00pm

## BREAD BOX

A Selection Of Breads w rosemary oil / 12.50

Add

Zata'ar Spiced Hummus / 6.0 gf / df

Housemade Duck & Bacon Pate / 6.0 gf

Jar Of Smoked Salmon Mousse / 6.0 gf

## SMALL PLATES

**MVP Dirty Fries**

loaded with smokey cheese, bacon & sriracha / 12.5 gf

**Crispy Polenta Chips**

w garlic & rosemary salt & whipped herbed feta / 12.5 gf / v

**Kaffir Leaf & Lemongrass Chicken Skewers**

w peanut relish, sesame dressing & asian slaw / 17.0 gf / df

**Vietnamese Style Lamb Ribs**

w almond basmati, cucumber &  
green papaya salsa & noc cham / 20.0 gf / df

**Salt & Pepper Calamari**

w asian slaw, pickled ginger & sweet chilli / 20.0 gf / df

**Soft Shell Tacos**

w kim chi salad & today's filling / 20.0

**Winter Root Veg Salad**

w fire roasted capsicum, fennel, pickled red onion,  
kewpie & balsamic glaze / 20.0 gf / df / v

## ON THE SIDE

**Fat Chips**

w aioli / 8.0 gf / df

**House Slaw**

w toasted pumpkin seeds / 6.0 gf / df

**Mixed Leaf Salad**

w lemon vinaigrette / 6.0 gf / df

## LARGE PLATES

**Fish & Chips**

yeast battered fresh fish w house tartare & slaw,  
served w fat chips / 25.0 df

**180g Prime Beef Burger**

w smoked cheese, house pickles, truss tomato & pickled red onion,  
served w fat chips & aioli / 24.0

- double up the patty & cheese + 5.0

(burger also contains pork mince)

**MVP Chicken Burger**

w marinated chicken thigh, streaky bacon, brie & avocado,  
served w fat chips & aioli / 24.0

**Portabello Mushroom & Polenta Burger**

w feta, truss tomato, pickled red onion,  
served w fat chips & aioli / 22.0 v

**Pub Pot Pie**

filling of the day w buttery mash & mushy peas / 25.0

**Smoked Wild Mushroom Risotto**

w shaved parmesan & cream fraiche / 24.0 gf / v  
- add feta / 6.0 - add chicken / 6.0

**300g Aged Prime Steer Scotch Fillet**

w salad & chips or roast veg & mushy peas / 36.0 gf / df

Sauces - garlic butter, chimichurri, house jus, mushroom sauce

**Fried Hot Wings**

w slaw, focaccia bread & sriracha  
- 8 wings / 18.0 - 16 wings / 26.0

**Smoked St Louis Pork Ribs**

w house sauce, jalapenos, slaw & focaccia bread / 24.0

**Low 'N Slow Smoked Beef Cheek**

w truffled mash, garlic fried winter veg & red wine jus / 29.5 gf

**BBQ Pork Belly**

w mustard & fennel potato gratin & pickled crab apple / 29.5 gf

## SOMETHING SWEET

**Rhubarb, Apple & Blueberry Crumble**

w french vanilla ice cream / 15.0

**Lemon Meringue Jar**

w citrus curd, orange pastry & italian meringue / 15.0

**Winter Chocolate Textures**

w chocolate truffon, ganache & chocolate pearls / 15.0

**Warm Apple Tart**

w french vanilla ice cream / 15.0

V = vegetarian / df = Dairy free / gf = gluten free (Coeliac on request) If you are TRACE allergic to anything please notify your waiter.

Please note: all reasonable care will be taken, but our kitchen environment does contain most commonly known allergens.