



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

SHARING PLATES

Bread Board

sourdough cob loaf, garlic pistolettes and rosemary oil. / 13.0
add chia seed hummus / 6.0

Pub Dirty Fries

the pub classic chunky fries smothered in smokey cheese, bacon, parsley and sriracha / 16.0 gf

Polenta Chips

oregano and garlic polenta chips served with creamy feta and herb whip and rosemary salt / 16.0 gf / (df without feta whip)

House Made Falafel

traditional style falafel, served with chia seed hummus, zaatar and paprika oil / 20.0 gf / df / v / vegan

Summer Salad

fresh ever-changing market produce selections, seeds and kaffir vinegarette. / 20.0 gf / df / v/vegan

Soft Shell Tacos

w kim chi salad, today's filling & topped with fresh corn salsa / 20.0 df

Spicy Chicken Wings

southern style BBQ sauce and coriander / 20.0 gf / df

Pub Calamari Plate

served with rocket, chilli, coriander and miso mayo / 22.0 gf / df

MVP Sashimi Plate

fresh fish of the day sliced thin with our yuzu sauce and a sprinkle of dashi / 22.0 gf / df

Kung Pao Chicken

our take on the Chinese classic dish with spring onion, chilli, coriander and crispy shallots / 22.0 gf / df

Crisp Pork Belly

w hoisin, soy and spices, fresh chilli, coriander and crispy shallots / 22.0 gf / df

St Louis Smoked Pork ribs

sticky BBQ sauce and fresh jalapeno salsa / 24.0 gf / df

LARGE PLATES

Fish & Chips

yeast battered fresh fish of the day with chunky fries, house tartare, lemon and slaw / 25.0 df

Big Beef Burger

beef patty, caramalised onion & bacon jam, sliced tomatoes, pickled red onion, smokey cheese, tomato relish and cos. All on a brioche bun with chunky fries / 25.0 / extra pattie with cheese / 8.0

Chicken Royale Burger

marinated chicken thigh, bacon, avocado salsa, tomato relish, pickled red onion, smokey cheese & cos. All on a brioche bun with chunky fries / 25.0

Vege Supreme Burger

polenta patty, mushroom, grilled red pepper, pickled red onion, tomatoes, tomato relish & cos. All on a brioche bun with chunky fries / 24.0

Seafood Linguini

prawns, mussels & scallops, rich tomato sauce, herbs & corriander / 25.0

Prime Beef Scotch Fillet

chunky fries, leaf salad & with garlic and herb butter or mushroom sauce / 38.0 gf / (df without butters)

ON THE SIDE

Fat Chips

served with aioli / 8.0 gf / df

Jalapeno Salsa

diced jalapeno, red onion and lime juice / 4.0 gf / df

Salsa Fresca

mexican style tomato salsa / 4.0 gf / df

Cornslaw

slaw w roasted corn & smokey paprika dressing / 8.0 gf / df / v

Leaf Salad

rocket with cucumber, cherry tomatoes, fennel, seasonal salads / 8.0 gf / df / v / vegan

Antipasta

fusille pasta with artichoke, olive, sun blushed tomato, cornichon and silverskin onion with a thick balsamic dressing / 12.0 df / v

SOMETHING SWEET

Ice Cream Sundae

oob organic vanilla ice cream with chocolate or caramel sauce and chocolate curls / 12.0

Chocolate Plate

chocolate truffon with truffle center, dark choc curls and blackberry powder / 15.0

Warm Apple Tart

spiced apple tart with raspberry couli and oob organic vanilla ice cream / 15.0

Summer Sorbet Duo

two flavours of sorbet with balsamic berries and lychee crisps / 12.0 gf / df

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.