

Market ST

drink. eat. repeat.

DINNER MENU

COCONUT CHICKEN SALAD

w sweet mango, vietnamese mint, cashews, crispy shallots and a sharp citrusy green chilli and galangal dressing / 25 **GF**

TE MATA PORTOBELLO MUSHROOMS

w a tomato and onion chutney, crispy polenta and feta / 21
GF V DF options

CRISPY PORK BELLY

w a cauliflower puree, grilled scallops, pickled courgette, fennel & apple pepper caramel / 34 **GF**

HAWKES BAY LAMB RUMP

w a pea & creme' fraiche puree, smoked potato fondant, feta, basil & beetroot crisps / 35 **GF**

PAPPARDELLE PASTA

w Romesco sauce, spinach, ricotta, cherry tomatoes, parmesan, basil pesto / 24 **V**
w pulled pork (extra \$3)

SCOTCH FILLET 250GM

w potato gratin, onion rings, cafe de paris butter & a red wine jus / 36

LOCAL CAUGHT FISH & CHIPS

w creamy slaw, lemon, tartare & tomato sauce / 27 **GF on request**

LOADED BURGERS

All served with fries, tomato sauce & aioli / 28

Panko fried chicken w bacon, tomato & avocado creme

Wagyu Beef w caramelised onions, pickles, cheddar cheese & rocket fuel sauce

Portobello Mushroom & Halloumi Burger w caramelized onions chilli oil and garlic aioli

BACON WRAPPED CHICKEN BREAST

w an olive & rosemary bread stuffing, crispy parmesan polenta, roasted capsicum coolis & an almond crumb / 34

SMOKED BEEF BRISKET BOARD

w McClure's pickles, ruby slaw, onion gravy, dinner roll & BBQ sauce / 35

CHARRED BROCCOLI & QUINOA SALAD

w toasted almonds, ricotta, cranberrys, avocado & baby spinach, covered in a honey and grapefruit vinaigrette / 25 **GF V**

SIDES

/ 5 each

Fries w aioli
Crumbed onion rings
Green garden salad
Cheesy potato bake

Please inform us of any allergies

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SHARED PLATES

FRENCH FRIES

w Market St secret seasoning, tomato sauce & aioli / 9 each

WARM CIABATTA

w basil oil and dukkah / 12

LOADED FRIES

w pulled pork, mozzarella cheese, jalapenos, sriracha mayo & fried onion / 15

EDAMAME BEANS

w black pepper & meldon sea salt / 9
GF

DUMPLINGS

- pork and chive **or**
- vegetarian cabbage & chive
served with a caramel chilli oil & roasted soy dipping sauce / 14

BAO BUN - STICKY PORK BELLY

w house pickles, coriander & granny smith apple dressing / 7.5

POPCORN CHICKEN

w white Alabama BBQ sauce / 14 GF

WAIPAWA BUTCHERS SAUSAGE TASTING PLATTER

beef & blue cheese + pork and fennel + and mixed spices
w a house tomato relish & onion seeded mustard / 16

MOZZARELLA, FETA & PARMESAN CHEESE BALLS

w apple honey syrup & toasted almonds / 14

STEAMED GREEN LIPPED MUSSELS

w a citrus butter sauce, fresh herbs & toasted ciabatta / 15.5

SESAME CALAMARI

w rock sugar ginger dipping sauce & soy jalapenos mayo / 15 GF

CORN CHIPS

w avocado, coriander & chilli creme / 13 GF

TO SHARE

BETWEEN 2-4

MARKET ST GRAZING BOARD

Award winning cheeses, cured meats, olives, pickles, chutneys, quince paste, stuffed vine leaves, seasonal fruits, roasted nuts w artisan breads, dukkah & lavosh

/ 35

BETWEEN 2-4

TASTING PLATTER

Popcorn chicken, sesame calamari, cheese balls, Waipawa Butchers sausages, pork dumplings, house marinated olives w avocado chilli creme & romesco sauce

/ 39

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DESSERT MENU

WHITTAKER'S DARK CHOCOLATE LAVA CAKE 72%

chocolate lava cake served w raspberry couli & vanilla bean ice cream / 15

APPLE CRUMBLE VERRINE

caramelized apples, caramel whip ganache w a cinnamon crumble / 14

STICKY DATE PUDDING

warm sticky date pudding w burnt caramel orange, vanilla creme fraiche & a brandy snap wafer / 14

MILK CHOCOLATE PASSIONFRUIT MOUSSE CAKE

milk chocolate mousse, passionfruit curd, flourless chocolate sponge w mango sorbet / 15 **GF**

MARKET ST BABY CAKES

(\$5 each or all 3 for \$14)

- caramel choux bun
- smores wagon wheel
- passionfruit macaron (2) **GF**

LIQUEUR COFFEE / 13 EACH

Brewed espresso layered
w your choice of liqueur
topped w fresh cream

Baileys, Jamesons,
Galliano, Frangelico,
Sambucca, Drambuie
