

# Market ST

— drink. eat. repeat. —

## LUNCH MENU

### COCONUT CHICKEN SALAD

w sweet mango, cashews, vietnamese mint & crispy shallots w a sharp citrusy, green chilli and galangal dressing / 21 **GF**

### HAWKES BAY CAUGHT FISH & CHIPS

w a creamy slaw, lemon, tartare & tomato sauce / 21 **GF on request**

### PAPPARDELLE PASTA

w Romesco sauce, spinach, ricotta, cherry tomatoes, parmesan & basil pesto / 19 **V**  
w pulled pork (extra \$3)

### CHARRED BROCCOLI & QUINOA SALAD

w toasted almonds, ricotta, cranberrys, avocado, baby spinach covered in a honey and grapefruit vinaigrette / 21 **GF V**

### TE MATA PORTOBELLO MUSHROOMS

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

### LOADED BURGERS

All served with fries, tomato sauce & aioli / 22

**Panko fried chicken** w bacon, tomato, & avocado creme

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

**Portobello Mushroom & Halloumi** w caramelised onions, chilli oil and garlic aioli

**V (Vegan & GF options available)**

### KATSU CHICKEN

crispy noodles, edamame beans, pickled cabbage, charred corn & roasted sesame dressing / 19

### 250GM SCOTCH FILLET

w hand cut fat chips, crumbed onion rings, cafe de paris butter & jus / 27

### SMOKED BEEF BRISKET BOARD

w pickles, ruby slaw, onion gravy, dinner roll & bbq sauce / 25

Please inform us of any food 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

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