



Ma maison

Ledebut (the beginning)

Freshly baked bread with cream cheese smoked cheddar fondue, smoked garlic olive oil	11.5
Duck liver pate with crispy wafers & fresh bread	12.5
Scallop mornay with a rich cheese sauce, fresh bread	16.0
Mushroom & roast pumpkin stack, carpaccio of pickled beetroot, feta, chive & brie hollandaise (v)	16.0
Ballottine free-range chicken with pomegranate red onion & plum chutney, salad greens	15.5
Seafood & saffron chowder using local shellfish & fresh fish	14.0
Chicken caesar salad with spicy chicken, crispy bacon, croutons, parmesan, caesar dressing	16.0
Herb smoked cervena salad with pickled shallots, french beans, blueberry oil	16.0

Plat principal (main course)

Akaroa salmon fillet crusted with herbs & macadamia nut, leek & dill pasta, citrus relish	34.0
Fillet of aged beef with a spinach & blue cheese fondue, galette potato	35.0
Twice cooked pork hock, pomme galette, confit red cabbage, pickled pears, anise pork jus	33.0
Market fish of the day, soft herb saffron risotto, green beans	33.0
Milk feed veal, scalloped potato, onion mushroom & feta feuillate, tarragon vermouth sauce	33.5
Canterbury lamb fillet, boulangere potato, pickled savoury salad, smoked garlic oil infused jus	35.0
Mushroom & roast pumpkin stack, carpaccio of pickled beetroot, feta, chive & brie hollandaise (v)	28.0

Legumes & Salades (vegetables & salads)

Cesar salad	7.5	Green salad	5.0	Steamed greens	7.5	Potato	5.0
-------------	-----	-------------	-----	----------------	-----	--------	-----

Entremet de sucre (sweets)

Caramelized banana cinnamon crepe with vanilla cream fraiche, toffee almond sauce	13.0
Assiette of chocolate, rich chocolate brulee, chocolate ice cream, double chocolate tort	13.5
Sugar coated citrus tort, honey lavender & lemon confit, vanilla bean ice cream	13.0
Selection of cheeses, green grape chutney, wafers, seasonal fruit	18.0
Affagato, espresso shot, liquor shot of your choice, vanilla ice cream	14.5

frangelico contreau tia maria baileys drambuie kahlua



Ma maison

Aperitifs

French martini, vodka, raspberry liquor, pineapple juice	12.5
Vodka martini, vodka, splash of vermouth, olive garnish	12.5
Gin Martini, dry vermouth, olive garnish	12.5
Sea breeze, vodka shaken with cranberry & grapefruit juice	12.5
Cosmopolitan, vodka, cointreau, cranberry & lime juice	13.5
Margarita, tequila, triple sec, lime juice	13.5
Mai tai, rum bitters, dry orange, apricot brandy, pineapple & lime juice served over crushed ice	13.5

All aperitifs are served with house roasted cashew nuts & olives

Introduction

Welcome to Ma Maison which in French means 'my home'.

Rod Parkinson (Owner / Chef) has created a style of food which is contemporary, yet based on classic cooking techniques, using the finest New Zealand ingredients. All our sauces, dressings, spreads, pickles, jus, soups & chowders are made right here on premise. Would you expect anything less? It is all about good food.....Not fast food.....

We hope you enjoy our menu as much as Rod has enjoyed creating it for you and we thank you for choosing our Restaurant to dine.

Welcome and a fond farewell.

Rod, Natasha and The Team.

Visa & mastercard accepted, one account per table, 15% surcharge applies on public holidays.



Ma maison beverage list

Hot Beverages

flat white, long black, short black, macchiato	4.0
cappacino, latte	4.5
mochaccino	4.5
hot chocolate <u>w</u> marshmallows	4.5
soya milk / decaf	0.5
liqueur coffee	12.5
iced coffee / iced chocolate	6.0
iced coffee / iced chocolate <u>w</u> ice cream	6.5

t leaf tea

- english breakfast	- earl grey blue flower	
- emerald chai	- peppermint	
- red vanilla raspberry	- gorgeous green	4.0

organic juices

- apple	- orange & mango	
- cranberry & apple	- guava & apple	5.0
- feijoa & apple		

sparkling & still water

san pellegrino sparkling 250 ml	4.5
san pellegrino sparkling 1 litre	8.5
420 below still	5.0

simply squeezed juices

- grapefruit	- pineapple	
- tomato	- orange	
- apple		5.0

tap beer monteiths

- pilsner	- celtic	
- golden	- seasonal ale	6.0

bottled beer & cider

- steinlager	7.5	- amstel light	6.0
- corona	7.5	- stella artois	7.5
- crown lager	7.5	- heineken	7.5
- steinlager pure	7.5	- monteiths cider	7.5



water of life 'usige betha'

These malts of Scotland embrace the full diversity of regional tastes & styles. Appropriately the malt whiskey symbol is the Quaiche, which for centuries has been the Scottish drinking bowl reserved for the toasting the finest single malt whiskies.

McCallan – Speyside

Infinately pleasant on the palate. A big malt, a class act, unending complexity & moreish flavour.

Glenfiddich – Speyside

A good introduction to single malts. Light on the palate.

Balvenie – Speyside

Full & rich. Great subtlety & complexity w restrained smoke.

Jura – Isle of Jura

Not as peaty as neighbouring Islay malt whiskies. It is subtle & smooth.

Talisker – Isle of Skye

A bit smoked & the only malt produced on the Isle of Skye. It has a smoky nose & sweet maltiness, perfectly complimented by its spicy long finish. A legendary single malt.

Bowmore – Islay

Not the heaviest peated of the Islays. Middle weight, approachable to novices.

Lagavulin – Islay

A hugely complex malt. Unmistakably Islay, full of character. The casks breathe the salty sea weedy coastal air giving a medicinal feel to this heavily peated spirit.

17.0

Laphroaig (La-ffr-oyg) – Islay

Full of peated & medicinal flavours. A lighter bodied malt. The peatiness shines through unhindered. Distillers confess you may either love it or hate it.

Highland Park – Orkney Islands

The world's most northerly distillery, one of the top ten favourites. It has fullness of body & a good rounded character.

12.5

Please do not ask for ice, it destroys the aromatics.

