



Ma maison Dinner Menu

Ledebut (the beginning)

Freshly baked bread <u>w</u> cream cheese smoked cheddar fondue.	(v)	12.5
Duck liver pate served <u>w</u> herb garlic & grilled bread.		14.5
Teriyaki crispy skin salmon & scallop served <u>w</u> a pickled salad & mango.		15.5
Seafood & saffron chowder <u>w</u> fresh seafood.		14.0
Pickled mushroom & pumpkin roulade on carpaccio of beetroot served <u>w</u> feta & chive hollandaise.		16.0
Moules (mussels) mariniere served in a garlic & white wine sauce.		16.0
Pork cheek & porcini pie served on a herb rouille.		14.0
Herb & pommery mustard coated venison served <u>w</u> braised red cabbage, herb potato puree & sautéed blue berries.		16.5

Plat principal (main course)

Ricotta & spinach filled breast of chicken served on a porcini, herb risotto.		32.0
Pickled mushroom & pumpkin roulade on carpaccio beetroot served <u>w</u> feta & chive hollandaise.		30.0
Venison denver leg on boulangere potato <u>w</u> a roast balsamic ratatouille game jus.		34.5
Market fish of the day, on a herb & citrus rouille, lemon butter sauce.		33.5
Canterbury lamb fillet, served on a crusted egg plant fromage.		35.0
Aged fillet of beef <u>w</u> blue cheese pate, white truffle oil & boulangere potato.		35.0
Moules (mussel) mariniere in a garlic white wine sauce <u>w</u> garlic & herb crusted bread.		28.5
Macadamia crusted akaroa salmon on a leek & caper mafalde pasta.		34.5

Legumes & Salades (vegetables & salads)

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

Entremet de sucre (sweets)

Chocolate tort <u>w</u> vanilla bean ice cream.	13.5
Sticky date pudding <u>w</u> butter scotch sauce & vanilla bean ice cream.	13.0
Sorbet & ice cream.	12.5
Classic cream brulee served <u>w</u> seasonal berries.	13.0
Cheese selection <u>w</u> a pomegranate & grape chutney, crispy wafers.	18.0



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. 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	5.5
- feijoa & apple		

sparkling & still water

san pellegrino sparkling 250 ml	5.0
san pellegrino sparkling 1 litre	9.0
still water 250ml	5.0

simply squeezed juices

- grapefruit	- pineapple	
- tomato	- orange	
- apple		5.5

tap beer 6.5

bottled beer & cider

- steinlager classic	7.5	- steinlager light	6.0
- corona	7.5	- stella artois	7.5
- steinlager edge	7.5	- heineken	7.5
- steinlager pure	7.5	- isaacs 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 & morish 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 legendery 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-o-yg) – 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

