

MA MAISON

BREAKFAST & BRUNCH

Sat & Sun 8am - 3pm

Mon- Fri 10am - 3pm

Here at Ma Maison we are striving to show case the best of Canterbury and the banks peninsula, from forage farm eggs, locally produced meat products, fresh baked bread, Akaroa salmon, and a host of Canterbury suppliers. All of the pickles, chutneys and sauces you will enjoy are homemade with love.

If you have any dietary requirements such as allergies or intolerances please tell your server. Many of our dishes can be prepared vegetarian, vegan, gluten free, dairy free

THE BIG BREAKFAST

Cumberland sausage / roasted mushroom / grilled herbed tomato / poached organic free-range eggs / streaky bacon / green tomato relish / homemade hash brown / hollandaise / organic poppy seed bread
26.50

CHILLI SCRAMBLED EGGS

Chilli scrambled eggs / preserved lemon labneh / toasted sour dough
24.00

EGGS BENEDICT BACON

Two poached organic free-range eggs / streaky bacon / homemade hash brown / apple cider hollandaise / organic poppy seed bread
24.00

EGGS BENEDICT SPINACH & MUSHROOM

Two poached organic free-range eggs / homemade hash brown / apple cider hollandaise / spinach & mushrooms / organic poppy seed bread
24.00

EGGS ROYALE

Two poached organic free-range eggs / homemade hash brown / apple cider hollandaise / organic poppy seed bread / Akaroa smoked salmon
25.00

EDAMAME SMASH

Smashed edamame / whipped minted ricotta / poached organic free-range egg / toasted seeds / chimmi churi / organic poppy seed bread
24.00

BRIOCHE FRENCH TOAST

Brioche / orange scented cinnamon sugar / brulee banana / orange & blueberry jam / maple syrup
22.00

EGGS ON TOAST

Two poached organic free-range eggs / organic poppy seed bread
13.00