

MA MAISON

DINNER

5.30pm - 8.30pm

Our menu is a culinary expression of this region. Ma Maison is french for 'My House' and we welcome the family sharing style.

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.

Small Plates & Sides

WARM BAKED BREAD

Smoked cheddar dip / Akaroa olive oil / black lava salt
15.00

MARINATED OLIVES

Orange / chilli / rosemary
12.00

FRESH NEW ZEALAND OYSTERS

Natural or Tempura battered / yuzu mayo
6.00 Per Oyster

Recommend Wine Pairing: Black Estate Pét-Nat

CALAMARI

Crispy squid / chilli mayo / lemon
25.00

SEARED TUNA

Smoked ponzu / pickled cucumber / marinated shiitake mushroom / pickled ginger gel
25.00

Recommend Wine Pairing: Rameau d'Or Petit Amour Rosé

MUSHROOM PÂTÉ

Mushroom pate / pickles / green lentils / rye crutes / apricot relish / truffle oil
22.00

GREEN SALAD

Mesclun mix / nuts & seeds / pickled onion / cherry tomatoes / mint dressing
11.00

SEASONAL GREENS

Lemon / Akaroa olive oil
12.00

GREEN BEANS

Sauteed / dukkah / labneh
16.00

MA MAISON FRIES

Ma Maison famous chilli salt / aioli
10.00

NEW POTATOES

herb butter / black lava salt
15.00

MA MAISON

DINNER

Medium Plates

TRUST THE CHEF

A selection of dishes from across the dinner menu to share

70.00 pp

(Minimum of 2 people - Trust the chef is for full tables only - last orders 8pm)

BEEF SKEWERS (3)

Lemongrass beef skewers / toasted peanuts / chilli / spring onion /
crispy shallots / Nam Jing sauce

25.00

Recommend Wine Pairing: Pegasus Bay Merlot

RICOTTA GNOCCHI

Ricotta and herb gnocchi / watercress pesto / peas / edamame / mint / lemon parmesan

30.00

Recommend Wine Pairing: Paritua 'Willow' Chardonnay

NEW ZEALAND GREEN LIPPED MUSSELS

Coconut / chilli tomato sauce / crispy shallots / coriander / pickled chilli / garlic bread

28.00

Recommend Wine Pairing: Mahi Chardonnay

CHARRED CAULIFLOWER

Charred broccoli and cauliflower / curry oil / crispy chickpeas / smoked eggplant puree / coriander / cress /
toasted fennel seeds

28.00

Recommend Wine Pairing: Peregrine Saddleback Riesling

CEVICHE

Fresh fish / chilli / pickled red onion capsicum / green oil / garlic bread

25.00

Recommend Wine Pairing: Peregrine Sauvignon Blanc

SEARED SCALLOPS

Yuzu pumpkin puree / vanilla poached pears / caper dust / smoked walnuts / yuzu mustard

27.00

Recommend Wine Pairing: Wet Jacket Pinot Gris

MA MAISON

DINNER

Signature Dishes

FRESH BLUE COD OR SNAPPER

Fresh fish / watercress puree / pickled fennel and watercress salad / chimichurri
44.00

Recommend Wine Pairing: Peregrine Sauvignon Blanc

CANTERBURY BEEF FILLET

Canterbury beef tenderloin / braised leek / smoked parsnip puree / portobello mushroom / red wine jus
48.00

Recommend Wine Pairing: Pegasus Bay Merlot

FRESH AKAROA SALMON

Akaroa Salmon / olive tapenade / beans / potato / cherry tomatoes / soft boiled egg / olives
42.00

Recommend Wine Pairing: Rameau d'Or Petit Amour Rosé

CANTERBURY MERINO LAMB

Merino lamb / carrot puree / baby carrot / parsley dust / lamb croquet / red wine jus
46.00

Recommend Wine Pairing: Wirra Wirra Woodhenge Shiraz

NEW ZEALAND PORK BELLY

New Zealand pork belly / capsicum kimchi slaw / saffron apple ketchup / rhubarb jus
42.00

Recommend Wine Pairing: Peregrine Saddleback Riesling

SEAFOOD RISOTTO

Fennel / lemon herb / canarolli rice / blue cod / salmon / calamari / scallop / watercress parmesan salad
42.00

Recommend Wine Pairing: Durvillea Rose

GREEN SALAD

Mesclun mix / nuts & seeds / pickled onion / cherry tomatoes / mint dressing
11.00

SEASONAL GREENS

Lemon / Akaroa olive oil
12.00

GREEN BEANS

Sauteed / dukkah / labneh
16.00

NEW POTATOES

herb butter / black lava salt
15.00