

MA MAISON

LIGHT MENU

3pm - 5.30pm

WARM OLIVES

Orange / chilli / rosemary

12.00

CALAMARI

Crispy squid / chilli mayo / pickled chilli / vegetable
salad

25.00

Recommend Wine Pairing: Durvillea Pinot Noir

CHEESE BOARD

Canterbury cheeses (2) / candied nuts / honeycomb /
lavouch cracker / crutes

28.00

CEVICHE

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

24.00

**Recommend Wine Pairing: Peregrine Sauvignon
Blanc**

SEARED TUNA

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

25.00

FRIES

Ma Maison famous chilli salt / aioli

10.00

WARM BAKED BREAD

Smoked cheddar cheese / Akaroa olive oil
black lava salt

15.00

NZ OYSTERS

Natural

or

Tempura battered with yuzu mayo

6.00 Per Oyster

**Recommend Wine Pairing: Black Estate Pét-
Nat**

MA MAISON

HAPPY HOUR

3pm - 5pm

Ma Maison Lager - Draught

10.00

Speights -330ml Bottle

8.00

De Bortelli Prosecco

8.00

Durvillea Sauvignon

9.00

Durvillea Chardonnay

9.00

Durvillea Pinot Gris

9.00

Durvillea Rose

9.00