

MA MAISON

LUNCH

Local produce, local flavour.

Our menu is a culinary expression of this region. The focus is on freshness and simplicity, using locally sourced ingredients wherever possible. 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 or  keto friendly.

Please note surcharge applies on public holidays.

Small Plates

WARM OLIVES

Orange / chilli / rosemary
12.00

NZ OYSTERS

Natural / Riesling jelly
or
Tempura battered / yuzu mayo
6.00 per Oyster

Recommend Wine Pairing: Black Estate Pét-Nat

GARLIC & SUMAC HUMMUS

Garlic & Sumac hummus / dukkha / Akaroa
olive oil / marinated feta / house pickles /
pita bread
22.00

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

MA MAISON FRIES

Ma Maison famous chilli salt / aioli
10.00

SCALLOPS

Yuzu pumpkin puree / vanilla poached pears / caper
dust / smoked walnuts / yuzu mustard
27.00

**Recommend Wine Pairing: Paritua 'Willow'
Chardonnay**

MUSHROOM PÂTÉ

Mushroom pate / pickles / green lentils
rye crutes / apricot relish / truffle oil
23.00

SALMON WONTONS

Salmon/ prawn / kaffir lime leaf / chilli soy
sauce
24.00

CALAMARI

Crispy squid / chilli mayo / pickled chilli / vegetable
salad
24.50

Recommend Wine Pairing: Wet Jacket Pinot Gris

WARM BAKED BREAD

Smoked cheddar cheese / Akaroa olive oil
black lava salt
15.00

MIXED GREEN SALAD

Mesclun mix / nuts & seeds / pickled onion / cherry
tomatoes / mint dressing
10.00

We're thrilled you could join us at Ma Maison, French for 'my house'.

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Medium Plates

MUSSELS

Coconut / chilli / tomato / mung bean / crispy shallots /
garlic bread
28.00

**Recommend Wine Pairing: Mahi
Chardonnay**

CHARRED CAULIFLOWER

Charred broccoli & cauliflower / curry oil / crispy
chickpeas / smoked eggplant puree / coriander / cress /
toasted fennel seeds
26.00

ROCKET & MELON SALAD

Compressed melon / rocket / toasted almonds /
pomegranate / prosciutto / strawberry vinaigrette
28.00

**Recommend Wine Pairing: Pegasus Bay
Riesling**

WHITEBAIT OMELETTE

Whitebait omelette / white toast / lemon &
thyme roasted fennel / saffron foam / crispy
whitebait garnish.
32.00

BEEF SKEWERS (4)

Lemongrass beef skewers / toasted peanuts / chilli /
spring onion / crispy shallots / Nam Jing sauce
26.00

MA MAISON SEAFOOD PLATTER

Selection of fresh seafood - please ask your waiter for
today's platter and availability
POA

AKAROA SALMON SALAD

Akaroa Salmon - smoked, cured & grilled / olive
tapenade / beans / potato / cherry tomatoes / soft boiled
egg / olives
29 .00

**Recommend Wine Pairing: Rameau d'Or
Petit Amour Rosé**

WAGYU BEEF BURGER

Wagyu beef / gruyere cheese / smoked onion rings /
pickles / fries / herb aioli / brioche bun
30.00

Recommend Beer Pairing: Cassels APA

CHICKEN NOODLE SALAD

Coconut poached chicken / rice noodles / pickled carrot
/ capsicum / cucumber / mint / mung beans / lime /
coriander
28.00

**Recommend Wine Pairing: Wet Jacket
Pinot Gris**

BEER BATTERED BLUE COD

Beer-battered blue cod / fries / garden salad
/ tartare sauce / lemon
35.00

BURRATA

Italian soft cheese / basil / cherry tomato / fennel
onion jam / olive oil & balsamic snow
34.00

Recommend Wine Pairing: Cloudy Bay Pelorus