

# 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 **V** vegetarian, **V** vegan, **GF** gluten free, **DF** dairy free or **R** keto friendly.

Please note surcharge applies on public holidays.

### Small Plates

#### CEVICHE **DF**

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

25.00

**Recommend Wine Pairing: Peregrine Sauvignon  
Blanc**

#### SEARED TUNA **GF** **DF**

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

25.00

**Recommend Wine Pairing: Durvillea Rose**

#### MUSHROOM PÂTÉ **V**

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

23.00

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

#### SCALLOPS **GF**

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

27.00

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

#### NZ OYSTERS

Natural

or

Tempura battered / yuzu mayo

6.00 per Oyster

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

#### CALAMARI **DF**

Crispy squid / chilli mayo / lemon

25.00

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

#### WARM BAKED BREAD

Smoked cheddar cheese / Akaroa olive oil

black lava salt

15.00

#### MIXED GREEN SALAD **GF** **DF**

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

11.00

#### MA MAISON FRIES **DF**

Ma Maison famous chilli salt / aioli

10.00

#### WARM OLIVES **GF** **V**

Orange / chilli / rosemary

12.00

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

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### Medium Plates

#### MUSSELS **GF**

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

**Recommend Wine Pairing: Mahi  
Chardonnay**

#### CHARRED CAULIFLOWER **GF** **V**

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

**Recommend Wine Pairing: Pegasus Bay  
Riesling**

#### WHITEBAIT OMELETTE

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

**Recommend Wine Pairing: Greystones  
Sauvignon Blanc**

#### BEEF SKEWERS (3)

Lemongrass beef skewers / toasted peanuts / chilli /  
spring onion / crispy shallots / Nam Jing sauce  
25.00

**Recommend Wine Pairing: Pegasus Bay  
Merlot**

#### 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 **GF** **DF**

Wagyu beef / 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 /  
peanuts / coriander  
28.00

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

#### BATTERED BLUE COD

Battered blue cod / fries / garden salad /  
tartare sauce / lemon  
35.00

**Recommend Beer Pairing: Ma Maison Lager**