

# MAAKONA

In te reo Maori, Maakona means to quench a thirst or hunger. Maakona is about bringing people together and sharing good times.

“Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements.

However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance”



LEAVE US A REVIEW



We would appreciate if you could take a moment to share your feedback.



LUNCH MENU  
SERVED MIDDAY - 6 PM

**Fries 12**

Lemon rosemary salt and truffle aioli

**Artisan Olives 12**

Marinated olives

*\*Ask our team about today's flavour*

**Artisan Breads 15**

Local breads served with garlic butter

**Drunken Lamb 18**

Loaded fries with pulled red wine lamb, cheese and truffle aioli

**Chicken Wings 20**

Tastefully tangy lemon grass chicken

**Gouda-Gouda 20**

Crispy panko crusted cheese sticks served with peri-peri mayo

**Wasabi Kissed Scallops 24**

Seared scallops drizzled with creamy wasabi mayo, and caviar

**Tuna Nicoise Salad 35**

Seared tuna steak, tomato, olives, beans, potato, egg, lettuce, lemon dressing

**Beef Sliders (2) 19 (4) 28**

Juicy beef patties served in mini buns with gouda cheese, tomato, lettuce, beetroot, pickle & burger sauce

**Open Sandwich & Fries 36**

*\*With your choice of Steak or Chicken*

Caramelised onion, lettuce, tomato, creamy mushroom sauce and brie cheese on a toasted sour dough

**Little 'Lato gelato and sorbet**

7 | **single scoop**

6 | **per additional scoop**

*\*Ask our team about the flavours of the day*

**Fruit Salad 14**

Fresh seasonal fruits with yoghurt

**Sticky Ginger Pudding 18**

Ginger pudding with Waitui whiskey caramel sauce, ginger crumb and Little 'Lato vanilla

**Tihi Board**

24 | **2 Cheeses**

32 | **3 Cheeses**

Cheeses with crispy crackers, dried apricot, fresh fruit and a port wine jelly

DINNER MENU  
SERVED 6 PM - 9:45 PM

**To Start**

**Edamame Beans 10**

Lemon rosemary salt

**Artisan Olives 12**

Marinated olives

*\*Ask our team about today's flavour*

**Selection of Artisan Breads 15**

Local breads served with garlic butter

**Chicken Wings 20**

Tastefully tangy lemon grass chicken

**Gouda-Gouda 20**

Crispy panko-crusted cheese sticks served with peri-peri mayo

**Golden Harvest Agnolotti 24**

Handcrafted pasta stuffed with butternut pumpkin and feta, served over a rich Gouda and blue cheese spread, sprinkled with parmesan

**Wasabi Kissed Scallops 24**

Seared scallops drizzled with creamy wasabi mayo, and caviar

**Better to Share**

**Beef Sliders (2) 19 (4) 28**

Juicy beef patties served in mini buns with Gouda cheese, tomato, lettuce, beetroot, pickle and burger sauce

**Sunset Gnocchi 34**

Served with Moroccan-spiced roasted carrot puree, fried kale, sprinkled with parmesan

**Fiery Herb Chicken 37**

Grilled chicken breast topped with a chilli herb sauce, served with mashed potato and tender baby vegetables

**Harissa Lamb Rump 39**

Sous vide Harissa lamb on mint jus and carrot puree with baby carrots and mashed potato

**Maakona Sirloin 46**

Grilled sirloin steak with creamy mashed potato and garden salad

*\*With your choice of creamy mushroom, red wine jus or chimichurri*

**Tuna Steak 46**

Seared tuna with sesame seed rice, marinated cucumber in a ginger and wasabi dressing

**The Chefs Reserve 52 (Served Uncut)**

Grilled eye fillet steak served with chimichurri, potato bake and baby vegetables

*\*With your choice of creamy mushroom or red wine jus*

**Sides**

Garden Salad with dressing 12

Mashed potato 12

Fries 12

*\*Lemon rosemary salt and truffle aioli*

Steamed vegetables with cheese sauce 12

Duck fat potatoes 14

**Dessert**

**Fruit Salad 14**

Fresh seasonal fruits with yoghurt

**Affogato 16**

Espresso shot coffee, ice cream and 1 choice of liqueur

*\*Frangelico, Baileys, Drambuie, Rose Rabbit Butterscotch, Mandarin Napoleon*

**Sticky Ginger Pudding 18**

Ginger pudding with Waitui whiskey caramel sauce, ginger crumb and Little 'Lato vanilla

**Chocolate Mousse 18**

Kawakawa caramel swirl, chocolate crumb and boysenberry compote

**Tihi Board**

24 | **2 Cheeses**

32 | **3 Cheeses**

Cheeses with crispy crackers, dried apricot, fresh fruit and a port wine jelly

**Little 'Lato gelato and sorbet**

7 | **single scoop**

6 | **per additional scoop**

*\*Ask our team about the flavours of the day*

