

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*

