

WELCOME TO THE MAC'S TARANAKI ST WHARF BREWBAR MENU

EACH DISH IS MATCHED WITH A BEER SUGGESTION FROM THE MAC'S BREWERY THAT WE THINK BRINGS OUT THE BEST QUALITIES OF BOTH

THE SPECIAL TODAY

SHOULD HAVE BEEN WORKED OUT BY THE TIME YOU READ THIS. ALSO, IN THE EVENT THAT SOMEONE ELSE AT YOUR TABLE

ORDERS THE MEAL

YOU WERE INITIALLY

THINKING ABOUT ORDERING

AND IT ARRIVES LOOKING

A LITTLE BIT NICER

THAN THE ONE YOU

EVENTUALLY SETTLED ON,

WE APOLOGISE.

THIS ISN'T SO MUCH

A PROBLEM WITH THE MENU

AS A DEEP-SEATED ANXIETY

ENDEMIC TO THE HUMAN CONDITION.



TASTING NOTES MAC'S BREWERY

WISHES ONLY TO MAKE FINE BEERS
NATURALLY BREWED AND FREE
FROM ALL CORNER-CUTTING ADDITIVES



MAC'S
GOLD
ALL-MALT LAGER
IS THE BEER

ON WHICH THE REPUTATION OF THE MAC'S BREWERY WAS FOUNDED. SINCE 1982 IT'S DONE A SPLENDID JOB OF BEING A 4% GOLDEN LAGER WITH HINTS OF CITRUS AND SWEET MALTS. IN THE DRINKING, YOU'LL NOTICE THAT THE HOPS HAVE IMPARTED A WISTFUL SUGGESTION OF MID PALATE BITTERNESS, BUT THIS IS SOON MODIFIED BY A DELICATE CARAMEL SWEETNESS. CONCLUDE THIS LINE OF INQUIRY AND YOU'LL ENJOY THE CRISPEST OF FINISHES, REFRESHED BY THE CLEAN AFTERTASTE.

A BEER THAT RADIATES VIRTUE FROM THE START WITH A DELICATE GOLDEN BLUSH IN THE GLASS AND THE CLEANEST AND DRIEST OF DRINKING EXPERIENCES. IT'S NOT ALL SWEETNESS AND LIGHT THOUGH, WITH LINGERING BITTER NOTES ADDING BODY AT THE END. THE INGREDIENTS ARE COMPLETELY ORGANIC, THE BREWING PROCESS IS NATURAL (NATURALLY) AND WE RESISTED THE TEMPTATION TO USE ADDED ENZYMES FOR A LOWER CARB BREW.



IN A WORLD THAT'S UP TO HERE WITH ME-TOO LAGERS, BLACK MAC CHOOSES TO SWIM UPSTREAM. AS YOU WILL SOON DISCOVER, THAT STREAM IS DARK AND RICH AND IT CARRIES MELLOW HINTS OF CARAMEL. YOU'LL ALSO BECOME AWARE OF A SUGGESTION OF VELVETY CHOCOLATE FLOATING BY ON THE CURRENT. FRANKLY, WRITING THIS IS MAKING ME THIRSTY.

WE NAMED IT AFTER SIR ISAAC NEWTON, A MAN WHO HAD ALL HIS BEST IDEAS SITTING UNDER APPLE TREES. JUST AS THE APPLE FELL DOWN AND HIT NEWTON SQUARE ON THE HEAD, MAC'S WAS HIT WITH AN EQUALLY SPLENDID FLASH OF INSPIRATION: A REFRESHING NEW 5.0% ABV CIDER JUST IN TIME FOR SUMMER, OFFERING AN ALTERNATIVE OPTION FOR THOSE LOOKING FOR A CHANGE. WITH NEW ZEALAND GROWN APPLES SOURCED FROM THE FINEST ORCHARDS, IT IS AS NATURALLY UPLIFTING AS A CLEAR SUMMER'S DAY. LIGHT AND CRISP, ISAAC'S CIDER IS A PERFECT DROP, JUST THE WAY NATURE INTENDED, WITH THE FRESH FLAVOUR OF APPLES.



TASTING NOTES MAC'S BEERS

ARE NATURALLY BREWED
BY INGENUOUS BREWERS AND
EXTREMELY TOLERANT ACCOUNTANTS

A BREW OF ILLUSTRIOUS LINEAGE, HOP ROCKER IS A PREMIUM LAGER WITH IDEAS OF IT'S OWN.

BY ADDING A PORTION OF CRYSTAL MALT TO THE STANDARD LAGER MALT, IT BUYS ITSELF SOME ROOM FOR

SERIOUS HOP ADDITION, NAMELY NELSON SAUVIN UP FRONT AND AGAIN LATER IN COMBINATION WITH NEW ZEALAND CASCADE. IT RESOLVES ITSELF AS A GOLDEN LAGER WITH PROPER CITRUS AROMAS AND PILSENER-STYLE BITTER NOTES. OF COURSE,



HOP ROCKER DIDN'T REALLY HAVE THESE IDEAS, OUR HEAD BREWER DID, A FACT HE'LL QUICKLY POINT OUT IF IT WINS AS MANY AWARDS AS OUR OLD RESERVE DID. WHICH WE'RE SURE IT WILL.



GREAT WHITE IS THE MAC'S VERSION OF THAT BREWING CLASSIC, BELGIAN WITBIER. AS SUCH, IT IMPARTS AROMAS OF BUBBLEGUM, BANANA, TURKISH DELIGHT AND ROSE PETALS. HOWEVER, YOU CAN ALSO OBTAIN RHUBARB AND CUSTARD FROM THE WARMING GLASS NOT TO MENTION AN ECCENTRIC RASPBERRY AND ANISEED COMBINATION, ORANGE PEEL, MANDARIN AND A FLORAL NOTE FROM THE CORIANDER. UNBEATABLE VALUE FOR MONEY FROM MAC'S.

DEAF TO THE PLEAS

OF THE MAC'S FINANCE DEPARTMENT, WE POUR BUCKET LOADS OF PRICEY SAAZ HOPS INTO SASSY RED AT STRATEGIC POINTS IN THE BREWING PROCESS, GIVING AN AROMA THAT OUR HEAD BREWER CLAIMS IS "LIKE STICKING YOUR HEAD IN A HOP SACK". ON THE OTHER HAND, THE NUTTY, BISCUITY FLAVOURS YOU DETECTED ON YOUR FIRST SIP OF THIS 4.5% AROMATIC ALE CAN BE LAID AT THE DOOR OF THE COMBINATION OF 5 DIFFERENT MALTS USED.

SORRY TO HOLD YOU UP,
YOU MUST BE THIRSTY.



REMEMBER, YOUR CHOICE OF BEER
SAYS A LOT ABOUT YOU. DON'T BE DISMAYED,
HOWEVER, BECAUSE IN MAC'S CASE IT SIMPLY SAYS

"I LIKE BEER"

DINNER IS AN OCCASION OF SOME DIGNITY, IN WHICH FINE DISHES AND FINE WINES (OR INDEED BEERS) DISCOVER EACH OTHER AND GET ON FAMOUSLY, ALLOWING YOU THE PLEASURE OF INTRODUCING THEM.

ENTRÉES

A SELECTION OF BREAD AND DIPS TO SHARE	12.00
HOMEMADE SOUP OF THE DAY Served with chunky bread	12.00
FRESH GREEN-LIPPED MUSSELS Gently steamed in garlic, onion, white wine and cream, served with organic bread	13.00
ROASTED PORK BELLY Served with sautéed vegetables, on a bed of egg noodles, with an Asian infused dressing	13.00
PAN-FRIED LAMB KIDNEY Served on potato rosti, with feta, mushroom and red wine jus	12.00
ASIAN DUMPLINGS Filled with chicken, mushroom, spring onion and coriander, served with a ginger and soya dipping sauce	13.00
CRISPY SQUID Sautéed with garlic and chilli, drizzled with a citrus dressing, and served on a bed of mesclun	13.50
MCCASHIN'S ANTIPASTO PLATTER A selection of cold meats, cheese, pâté, seafood, home- made and other classic Mediterranean fare, served with a selection of crackers and organic bread (2-3 persons)	35.00
MCCASHIN'S COCKTAIL PLATTER With salt and pepper squid, spicy noodle fish cake, samosas, cocktail sausage, fish goujons, spring rolls, crab wontons, tempura prawns, spicy chicken wings, fries, bread and dips, lemon wedge and sauces (2-3 persons)	35.00

SUGGESTED BEER MATCH



DINNER

ALTHOUGH BEER IS SOMETHING OF A FOOD IN IT'S OWN RIGHT, HERE AT MAC'S WE'RE SO OBSESSED BY TASTE THAT WE'VE MATCHED EACH OF OUR DISHES WITH AN APPROPRIATE BEER FROM THE MAC'S RANGE. HOPEFULLY THIS WILL ENHANCE YOUR ENJOYMENT OF BOTH.

MAINS

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|  SLOW-ROASTED LAMB SHANKS | 29.00 |
| Served with peas, mashed potato and a red wine jus | |
|  FISH OF THE DAY | 28.00 |
| Pan-fried with potato galette, sautéed green vegetables and a tomato and olive salsa | |
|  CHARGRILLED SIRLOIN STEAK | 30.00 |
| Served with fries, Portobello mushrooms, sautéed baby onions and a red wine jus | |
|  OVEN BAKED CHICKEN BREAST | 27.00 |
| Stuffed with parmesan and pesto, served on potato rosti with roasted vegetables and a pesto yoghurt dressing | |
|  THAI GREEN CURRY PRAWNS | 28.00 |
| A fragrant curry bound in light coconut cream, served with jasmine rice | |
|  LAMB RUMP | 28.00 |
| Served with lemon potatoes, Portobello mushrooms, tomato provencale, and mint jus | |
|  PUMPKIN RISOTTO CAKE | 25.00 |
| With a roasted vegetable salad, mesclun, shaved parmesan and a pesto yoghurt dressing | |
|  FISH AND CHIPS | 23.00 |
| Fillets of fish in a crispy batter, served with brewery fries, green salad, sauces and lemon wedge | |

SIDES

- Green salad 7.50
- Vegetables 7.50
- Fries 7.50
- Two fried eggs 6.00

SUGGESTED BEER MATCH



DESSERTS

FOR SOME REASON,
ARE OFTEN DESCRIBED AS "JUST". YOU'LL BE PLEASED
TO KNOW THOUGH THAT THERE IS NOTHING
"JUST", "MERELY" OR "ALMOST" ABOUT MAC'S
DESSERT MENU.

DESSERTS

FRENCH CHOCOLATE CAKE	12.00
With vanilla mascarpone, raspberry coulis and fruit compote	
CARROT, PINEAPPLE AND BANANA PUDDING	12.00
With vanilla ice cream, honey syrup, tuile and almond biscotti	
BAKED CHEESECAKE	12.00
Served with raspberry coulis and cream	
MINI PAVLOVA	12.00
Served with whipped cream, raspberry coulis and black doris plums	
STICKY DATE PUDDING	12.00
With vanilla ice cream and butterscotch sauce	
CHEESE BOARD - BLUE, BRIE OR AGED CHEDDAR	
Served with quince paste, caramelised onions and assorted crackers	
1 choice	12.00
2 choices	18.00
3 choices	24.00

AFTER DINNER

ESPRESSO COFFEES

Flat white	3.50
Latte	4.00
Cappuccino	4.00
Mochaccino	4.50
Short black	3.50
Long black	3.50
Americano	3.50
Hot chocolate	4.50

TEAS

English breakfast, earl grey, peppermint, jasmine, camomile lemon ginger, and green tea	4.00
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PORTS

Croft Tawny Port	8.50
Robard & Butler Artillery Port	6.50

LIQUEUR COFFEES

Irish coffee	9.00
Baileys coffee	9.00
Kahlua coffee	9.00
Tia Maria coffee	9.00



BEER



HOP ROCKER

A superb pilsener heavily hopped with Sauvín, Cascade and Motueka varieties imparting citrus aromas and a proper bitter finish

PILSENER

SASSY RED

A very hoppy English-style bitter ale with loads of Saaz B & five different malts. A real favourite and Mac's most awarded beer

BEST BITTER ALE

GREAT WHITE

A complex and cloudy 5.0% Belgian witbier with bubblegum, rose petal, banana, coriander and Turkish delight flavours, among others

CLOUDY WHEAT BEER

SPRING TIDE

Ever mindful of the needs of all our drinkers, it is a lower-carb lager with full strength, but without the anaemic taste

LOWER-CARB LAGER

MAC'S GOLD

The perennial favourite and the beer that made Mac's famous. A refreshingly crisp easy to drink, lightly hopped 4% golden lager

MALT LAGER

BLACK MAC

Newly reformulated, this 4.8% chocolaty dark beer is rich in caramel and coffee flavours, toasted malts and Hallertau hops

DARK BEER

ISAAC'S CIDER

Is a splendid 5.0% cider from Mac's, made from locally grown New Zealand apples with the crisp, refreshing taste nature intended

CIDER

TAP BEERS

Mac's Hop Rocker	7.50
Mac's Sassy Red	7.50
Mac's Great White	7.50
Mac's Spring Tide	7.50
Mac's Gold	7.50
Mac's Black	7.50
Mac's Isaac's Cider	7.50

NON-ALCOHOLICS

Mac's Ginger Beer	5.00
Mac's Green Apple	5.00

LIGHT BEERS

Mac's Light (1%)	5.50
Steinlager Light (2.5%)	6.00
Steinlager Edge (3.5%)	7.00

BOTTLE BEERS

Becks	8.00
Corona	8.00
Stella Artois	8.00
Guinness	9.00
Hoegaarden	9.20
Steinlager Classic	7.50
Steinlager Pure	8.00
Speight's Gold Medal	6.50
Speight's Summit	7.00
Speight's Old Dark	6.50



WINE



BUBBLES

	GLASS	BOTTLE
Imprint Brut - Australia	7.50	30.00
Lindauer Brut - New Zealand	8.00	34.00
Lindauer Special Reserve - New Zealand	9.00	38.00
Daniel Le Brun (375mLs) - New Zealand		32.00
Daniel Le Brun - New Zealand		60.00
Nicolas Feuillatte NV - France		110.00
Moët & Chandon Brut Imperial - France		125.00

LIGHT & ELEGANT WINES

Imprint Sauvignon Blanc - Australia	7.50	30.00
Wither Hills Sauvignon Blanc - Marlborough, NZ	9.50	42.00
Mt Difficulty Sauvignon Blanc - Otago, NZ	11.00	48.00
Mt Rosa Sauvignon Blanc - Otago, NZ	9.00	40.00
Oyster Bay Sauvignon Blanc - Marlborough, NZ	9.50	42.00
Roaring Meg Sauvignon Blanc - Marlborough, NZ	9.50	42.00
Allan Scott Sauvignon Blanc - Marlborough, NZ	9.50	42.00
Spy Valley Sauvignon Blanc - Marlborough, NZ	8.50	38.00
Kahurangi Sauvignon Blanc - Nelson, NZ	8.50	38.00

FULL BODIED WHITE WINES

Imprint Chardonnay - Australia	7.50	30.00
Wither Hills Chardonnay - Marlborough, NZ	9.50	42.00
Oyster Bay Chardonnay - Marlborough, NZ	9.50	42.00
Mahi Chardonnay - Marlborough, NZ	10.50	46.00
Te Whare Ra Chardonnay - Marlborough, NZ	11.50	50.00
Martinborough Vineyard Chardonnay - Martinborough, NZ		60.00
Margrain Chardonnay - Martinborough, NZ		60.00

AROMATICS

Roaring Meg Pinot Gris - Otago, NZ	9.50	42.00
Mt Rosa Pinot Gris - Otago, NZ	11.00	48.00
Te Whare Ra "D" Riesling - Marlborough, NZ	9.50	42.00
Allan Scott Riesling - Marlborough, NZ	9.50	42.00
Te Whare Ra Toru - Marlborough, NZ	8.50	38.00
Mt Rosa Rose - Otago, NZ	9.50	42.00

RED WINES

Imprint Cabernet Shiraz - Australia	7.50	30.00
Knapstein Shiraz - Clare Valley, Australia	10.00	44.00
Preece Cabernet Sauvignon - Victoria, Australia	8.00	36.00
Trinity Hill, The Trinity Syrah Merlot Cab Franc, Hawkes Bay, NZ	9.50	42.00
Russian Jack Pinot Noir - Martinborough, NZ	8.50	38.00
Mt Rosa Pinot Noir - Otago, NZ		58.00
Roaring Meg Pinot Noir - Central Otago, NZ	11.50	52.00
Martinborough Vineyard Pinot Noir - Martinborough, NZ		95.00
Oyster Bay Pinot Noir - Marlborough, NZ	11.00	50.00
Oyster Bay Merlot - Hawkes Bay, NZ	9.50	42.00

