

THE MAC'S PLATTERS **CHOICE IS HELL,** AND THERE ARE ONLY TWO WAYS AROUND IT. NO CHOICE AT ALL OR A BIT OF EVERYTHING. IN THE SPIRIT OF THE LATTER STRATEGY, MAC'S INTRODUCES THE MAC'S PLATTERS.

WELLBEING

32.0

sugar cured salmon, cured Italian meats, fresh crunchy veges with onion dip, waldorf salad, marinated olives and steamed fragrant mussels

MCCASHINS

40.0

salt and pepper calamari, spiced chicken wings, battered fish goujons, fragrant steamed mussels and crisp tortilla chips and dips

SUGGESTED
BEER
MATCH



FOOD+BEER

ALTHOUGH BEER IS SOMETHING OF A FOOD IN ITS 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.

STARTERS

GARLIC FONDUE slow cooked garlic served in hot olive oil and rosemary with crisp bread	8.0
CLASSIC FRENCH ONION SOUP topped with gruyere cheese croustini	10.5
SHELLED PRAWNS PAN FRIED with garlic, lemon and herb butter, and served in the pan with warm bread	15.0
SPICY GRILLED CHICKEN WINGS blue cheese and vodka dipping sauce	14.0
SALT AND PEPPER CALAMARI with garlic, lime and chilli aioli	13.5
CRAB AND CORN CAKES with a prawn bisque	15.0
GREEN LIPPED MUSSELS steamed with white wine, lemongrass, garlic, chilli and coriander	14.5
SUGAR CURED SALMON CARPACCIO with passionfruit, orange and white wine coulis	14.5
PAN FRIED HALOUMI served with tomato, baby cos, shallot, basil and balsamic reduction	12.5

SUGGESTED
BEER
MATCH



FOOD+BEER

STEAMSHIP PUB GRUB

THIS WEEKS PIE check with your server on today's hand made creation	16.5
MAC'S BEER BATTERED FISH AND CHIPS with tartare sauce and a garden salad	17.5
SALT AND PEPPER FRIED CALAMARI served with the choice of chips or savory rice, and garlic and lime aioli and garden salad	17.5
PURE BEEF BURGER served with fries and onion rings (add one of our sauces to your taste)	18.0
PHILLY STEAK SANDWICH tender strips of grilled beef served in a bun with pan fried onions and a warm cheese sauce. served with fries	18.0
GRILLED CHICKEN BREAST OPEN SANDWICH with salad, chunky tomato relish and fries	16.5

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BEER
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FOOD+BEER

MAINS

350G PANNED PORK CHOP with a cabbage, bacon and potato mash and apple & shallot compote	29.5
ROASTED LEMON AND ROSEMARY HALF CHICKEN served with a garlic and spring onion buttered baked potato and a waldorf salad	28.0
SLOW COOKED RABBIT FRICASEE served with fries, mashed or baked potato	28.0
FISH OF THE DAY pan fried and served with calamari, a garlic and lemon butter and choice of fries or savoury rice and salad	26.0
THE VEGE BASKET pan tossed veges served in a crisp tortilla basket with savoury rice, salad leaves and salsa. served with guacomole and sour cream	22.0

FROM THE GRILL

300G ANGUS PURE SIRLION	26.0
300G ANGUS PURE SCOTCH FILLET	28.0
300G WAKANUI BLUE RUMP	24.0
225G SAVANNAH EYE FILLET	28.0

all steaks served with a choice of fries, mashed or baked potato, and steamed veges or salad

SAUCES FOR STEAKS chilli chocolate sauce horseradish cream blue cheese and vodka creamy mushroom old man's mustard red wine jus	3.5
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BEER
MATCH



FOOD+BEER

SALADS

WALDORF SALAD	17.0
baby cos lettuce, celery, apple and walnuts tossed in our citrus mayo dressing	
CAESAR SALAD	17.0
baby cos leaf tossed in anchovie dressing and topped with crisp bacon, parmesan, croutons and soft poached egg.	
with chicken	24.0

SIDES

Handcut fries	5.5
Truffle mash	5.5
Baked potato	5.5
Green salad	6.0
Steamed veges - beans, broccoli, courgettes	6.0
Waldorf coleslaw - apple, celery, walnuts, blue cheese	8.0
Fragrant savoury rice	5.5
Creamed spinach	6.0

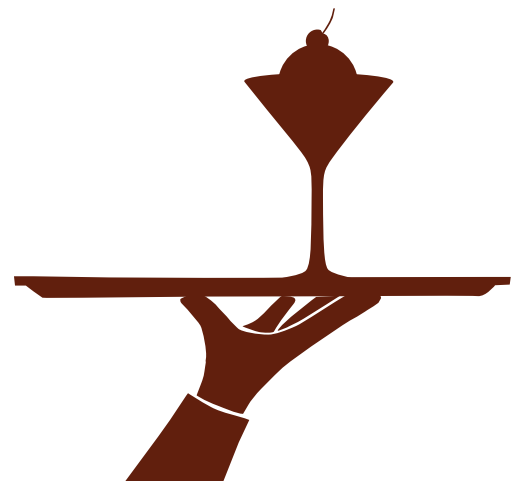
SUGGESTED
BEER
MATCH



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
FULL-BLOWN DESSERT MENU.

CRUMBLE OF THE DAY	10.5
CRÈME BRULÉE served with a crisp brandy snap	10.5
CHOCOLATE CHIFFON GATTEAU with gratinated strawberries	10.5
VANILLA BEAN ICE CREAM with hot chocolate chilli sauce	9.5



DRINKS

BEER

MAC'S BEERS ON TAP

	Gls	Jugs
Mac's Gold	7.0	23.5
Spring Tide	7.0	23.5
Sassy Red	7.0	23.5
Black Mac	7.0	23.5
Hop Rocker	7.0	23.5
Great White	7.0	23.5
Seasonal Release	7.0	23.5

BOTTLE BEER

Mac's Light
Mac's Ginger Beer
Steinlager Pure
Stella Artois
Becks
Corona
Steinlager

WINE

BUBBLES

	Gls	Btl
Daniel Le Brun Brut NV	11.5	55.0
Nicolas Feuillatte Reserve Particuliere NV		95.0
Bollinger Special Cuvee NV		120.0

WHITE WINE

	Gls	Btl
Martinborough Vineyard Manu Riesling 2009	9.0	42.5
Mt Difficulty Target Gully Riesling 2008		47.5
Kopiko Bay Pinot Gris 2008	8.0	37.5
Mt Rosa Pinot Gris 2008	10.0	47.5
Mahi Twin Valleys Vineyard Gewurtztraminer 2008		42.5
Te Whare Ra Toru 2008		40.0
Kopiko Bay Sauvignon Blanc 2008	7.5	35.0
Margrain Sauvignon Blanc 2009	9.0	42.5
Auntsfield "Long Cow" Sauvignon Blanc 2008	9.5	45.0
Saint Clair Wairau Reserve Sauvignon Blanc 2008		55.0
Mitchelton Viognier 2006		42.5
Kopiko Bay Chardonnay 2008	7.5	35.0
Mahi Marlborough Chardonnay 2008	9.5	45.0
Nga Waka Martinborough Chardonnay 2007	10.5	50.0
Trinity Hill Gimblett Gravels Nobel Viognier 2007 (375ml)		45.0
Te Whare Ra Noble Riesling 2007 (375ml)		47.5

DRINKS

WINE

RED WINE	Gls	Btl
Martinborough Vineyard Pinot Noir Rose 2008 (500ml)		35.0
Esk Valley Rose 2008	9.0	42.5
The Ned Marlborough Pinot Noir 2007	10.5	50.0
Martinborough Vineyard Te Tera Pinot Noir 2008	11.0	52.5
Wither Hills Pinot Noir 2007		65.0
Trinity Hill Hawkes Bay Montepulciano 2008		42.5
Mitchelton Shiraz 2006	9.0	42.5
St Hallet Faith Shiraz 2007	10.5	50.0
Trinity Hill Gimblett Gravels Syrah 2007		55.0
Oyster Bay Hawkes Bay Merlot 2008	8.5	40.0
Trinity Hill Gimblett Gravels Tempranillo 2007		55.0
Yalumba "The Scribbler" Cabernet Shiraz 2007	8.5	37.5
Petaluma Coonawarra Cabernet Merlot 2006		75.0

DRINKS

COCKTAILS

VANILLA RASPBERRY SOUR raspberries, smirnoff vanilla vodka, chambord and lime juice	12.5
LEMON & BASIL MARTINI smirnoff citron, lemonchello, fresh basil and lemon juice	14.5
HOT APPLE SOUR zubrowka vodka, apple sours, apple juice and cinnamon	12.5
LYCHEE MIN TONIC Lychees, Mint, Gin and Tonic	10.5
BLING BLING pineapple, fresh basil, smirnoff citron, apple sours, lime juice	14.5
BLUEBERRY ESPRESSO MARTINI blueberries, espresso, smirnoff vodka and crème de cacao	14.5
PEACH & LYCHEE COSMO lychees, absolut peach, triple sec, cranberry and lime juice	14.5
PLACEBO EFFECT fresh orange juice and passionfruit	7.5
APPLE MOJITO appletons white rum, apple sours, mint, fresh lime and soda	14.5



DRINKS

AFTER DINNER

	Gls	Btl
Croft Fine Tawny Port	8.5	67.5
Croft 10 Year Old Port	13.5	95.0
Delamain Pale & Dry XO Cognac	19.5	

COFFEE

Espresso	3.0
Machiato	3.5
Long Black	3.0
Flat White	3.5
Latte	4.0
Mochaccino	4.0
Hot chocolate	3.5
With soy milk	0.5

