

# 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.

## TO SHARE

### SKEWERS

36.0

Malay beef satay, Indo BBQ chicken, Pork and pineapple, and Lemongrass and coriander sambal prawn

### WELLBEING

36.0

Steamed pork and ginger dumplings, prawn rice paper rolls, seafood ceviche and hot and sour rare beef salad

### McCASHINS

40.0

Tempura fish, Thai fish cakes, crisp fried calamari, steamed prawn dumplings, Vietnamese rice paper rolls

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

## ENTREES + SMALL PLATES





<b>MALAY BEEF SATAY SKEWERS</b> With sweet coconut and peanut sauce	10.00
<b>INDO BBQ CHICKEN THIGH SKEWERS</b> With mango salsa	10.00
<b>SHAOZING MARINATED DUCK SKEWERS</b> With Black Doris plum and ginger sauce	12.50
<b>TOFU AND MUSHROOM SKEWERS</b> With spicy mapo sauce	9.00
<b>LEMONGRASS AND CORIANDER SAMBAL PRAWN SKEWERS</b> With yuzu sauce	12.00
<b>PORK AND PINEAPPLE SKEWERS</b> With sweet and sour sauce	12.50
<b>STEAMED PORK AND GINGER DUMPLINGS</b> With sweet soy and chilli dipping sauce	9.0
<b>STEAMED PRAWN, CHILLI AND CORIANDER DUMPLINGS</b> With sweet soy and chilli dipping sauce	10.0
<b>THAI FISH CAKES</b> Pan fried and served with sweet chilli, tamarind and coriander sauce	12.0
<b>TEMPURA FISH</b> Strips of fish crisp fried in our tempura batter and served with garlic, lime and chilli aioli	12.0

SUGGESTED  
BEER  
MATCH



# FOOD + BEER

## ENTREES + SMALL PLATES CONT.

 <b>VIETNAMESE RICE PAPER ROLLS</b> With sweet chilli, tamarind and coriander sauce	
Prawn	10.0
Vegetarian	9.0
<b>CRISP FRIED CALAMARI</b>	11.0
With garlic, lime and chilli aioli	
 <b>CRISP DUCK PANCAKES</b>	14.0
With salad and Black Doris plum and ginger sauce	
 <b>SPICY CASHEW, TOMATO, CUCUMBER AND CORIANDER SALAD</b>	12.0
<b>HOT AND SOUR RARE BEEF AND VERMICELLI SALAD</b>	13.0
 <b>SEAFOOD CEVICHE</b>	15.0
Medley of seafood marinated in coconut, lime, chilli and coriander with tomato and onion salad	

## SIDES





Steamed rice	4.0
Coconut fried rice	5.0
Hot and sour vermicelli salad	5.0
Chinese spinach cooked in oyster sauce with crisp shallots	5.0
Seven spiced chips with chilli, garlic and lime aioli	6.5
Chips with garlic, lime and chilli aioli	6.5
Chilli cashew nuts	7.0
Candied walnuts	7.0

SUGGESTED  
BEER  
MATCH



# FOOD + BEER

## MAINS + LARGER PLATES

 <b>BEEF CHILLI BASIL</b> Tender beef strips tossed with veges, basil leaf and chilli	15.0
<b>CHICKEN CASHEW</b> Chicken strips wok tossed with veges and cashew nuts	15.0
 <b>PAD THAI</b> Ribbon noodles cooked with chilli plum sauce, chicken and prawns	15.0
 <b>GREEN CURRY</b> Classic Thai curry cooked with coconut milk	
Seafood	16.0
Chicken	15.0
Vegetarian	14.0
 <b>RED CURRY</b> Fragrant red curry and coconut milk	
Duck	16.0
Beef	15.0
Vegetarian	14.0

## TRADING CO. PUB GRUB

<b>THIS WEEKS HOMEMADE PIE</b> With coleslaw salad	12.0
 <b>ANGUS PURE BEEF BURGER</b> With tomato, lime, chilli and coriander chutney, served with fries	16.0
 <b>INDONESIAN BBQ CHICKEN BURGER</b> With mango salsa and fries	16.0

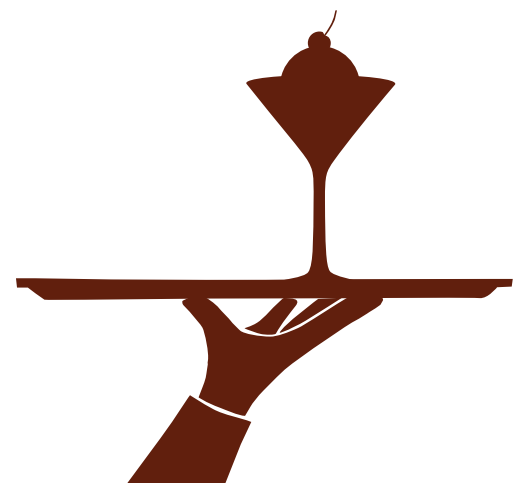
SUGGESTED  
BEER  
MATCH



# 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.

<b>VANILLA BEAN ICE CREAM</b> With warm chocolate chilli sauce	10.0
<b>PANNACOTTA</b> With lime leaf sauce	10.0
<b>WHITE CHOCOLATE RICE PUDDING</b> With Black Doris plums	10.0



# 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

### WHITE WINE

	Gls	Btl
Daniel Le Brun Non Vintage	11.5	55.0
Nicolas Feuillatte Reserve Particuliere NV		95.0
Bollinger Special Cuvee NV		120.0
Martinborough Vineyard Manu Riesling 2009	9.0	42.5
Mt Difficulty Target Gully Riesling 2008		47.5
Kopiko Bay Pinot Gris 2008	7.5	35.0
Mt Rosa Pinot Gris 2008	9.5	45.0
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 2008	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 2006	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 2005		75.0

# DRINKS

## COCKTAILS

<b>JUCY LUCY</b>	7.5
Our non-alcoholic option for those not wanting to run into trouble with the Fuzz on the way home	
<b>ROCKS BOTTOM</b>	10.5
Kiwifruit muddled with lime and Appleton's White Rum. Finished with a touch of Chambourd	
<b>MIN CHI</b>	12.5
Apple Sours, Lychee Liqueur & Mint combined in icy goodness	
<b>APPLE CRUMBLE</b>	14.5
Apple Sours, franjelico, butterscotch, Baileys, Cranberry & Apple juice	
<b>APPLE MOJITO</b>	14.5
Mint, Lime, Appleton's White Rum and Apple Sours	
<b>GALLIANO SOUR</b>	15.0
Galliano Liqueur combined with lemon and lime to create our variation of the "classic" sour	
<b>PEACH &amp; LYCHEE COSMO</b>	15.0
Another twist on a classic - Archers Peach Schnapps, Triple Sec, Lychee & Cranberry.	
<b>SUMMER LOVIN</b>	16.0
42 Below Passionfruit, Triple Sec, Cranberry & Grapefruit juice, served long & cool.	
<b>NIGHT CAP</b>	17.5
Franjelico, Coruba Gold, Butterscotch and cream make this a headonistic alternative to the end-of-evening coffee.	
<b>NUFFIELD CONNECTION</b>	26.0
When only the best will do... Delamaine XO Cognac, Galliano Ameretto & Cointreau - outstanding!	





# 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

