

WELCOME TO THE MAC'S BREW BAR 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 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**

**AFTER-
TASTE.**

**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.



A BREW OF ILLUSTRIOUS LINEAGE, HOP ROCKER
IS A PREMIUM LAGER WITH IDEAS OF ITS 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 PILSNER-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.



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.

THE NAME SASSY RED IS NOT THE
PRODUCT OF A FEVERED IMAGINATION.
IT'S A TRIBUTE TO THE SAAZ HOP,
 A VARIETY USED LIBERALLY IN THIS VERY BEER.
 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.



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.

NUMBER 8 WIRE

42.0

Lamb and mint koftas, chicken wings with slaw, mini beef burgers, home made pâté with garlide pide, bowl of marinated spicy olives and feta

STRAIGHT UP

48.0

Crumbed fish with salsa verde mayo, prosciutto wrapped stuffed mussels, salt and pepper prawns, smoked cured salmon with lime dip, crispy calamari with rocket and lemon

ANTIPASTO & CHEESE

35.0

Cured Italian meats and dips with grissini and toasted ciabatta, aubergine and three cheese involtinis, chargrilled peppers and artichokes, whipped gorgonzola and triple cream brie with muscatels





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.

SMALL PLATES

Pint of hand cut chips with two sauces	7.5
Garlic pide-Turkish bread with creamy garlic butter (v)	10.0
Crispy squid with smoked chipotle aioli	12.0
 Beef, pork and lamb meatballs with olive napoletana sauce	12.5
 Salt and pepper prawns with lime dip	13.5
Goat cheese grilled zucchini and vine tomato bruschetta (v)	14.0
 Bowl of marinated chili orange olives with grissini (v)	12.0
 Spicy BBQ chicken wings with crispy slaw	14.0

SUGGESTED
BEER
MATCH




FOOD+BEER

DISHES

-  **ROAST LAMB SALAD** 19.0
With baby beetroot, goat's feta, pecans and rocket
-  **SMOKED CHICKEN SALAD** 19.0
With peanut curry lime dressing with crispy noodles
-  **CRUMBED KING PRAWNS** 21.0
With coconut lemongrass risotto
- DELUXE LAMB BURGER** 23.0
With aged cheddar, avocado salad, Branston pickle and hand-cut chips
-  **BATTERED FISH** 23.0
With house chips, lemon caper mayo and ketchup
- FISH OF THE DAY** Market Price
Please ask your waiter for the daily special
-  **CHICKEN BREAST** 29.0
Stuffed with ricotta and parma ham, with eggplant caponata and Israeli cous cous salad
-  **ANGUS PURE SIRLOIN** 29.0
On a sizzle plate with grilled mushrooms, sweet and sour baby onions, straw potatoes and watercress

PASTA

- | | Small | Large |
|---|-------|-------|
|  CHICKEN & SAGE RAVIOLI
With speck cherry tomatoes, basil and parmesan | 18.5 | 23.0 |
| PRAWN SPAGHETTINI
With spicy sausage, zucchini, lemon and virgin oil | 18.5 | 23.0 |
| OPEN LASAGNA
Grilled eggplant, buffalo mozzarella, spinach and artichoke (v) | 18.5 | 23.0 |

SUGGESTED
BEER
MATCH



FOOD+BEER

PIZZAS

	Small	Large	XXL
MARGHERITA Vine tomato, mozzarella and basil (v)	16.0	22.0	26.0
PROSCIUTTO AND FUNGI Parma ham, field mushrooms and rocket	18.0	23.5	29.0
PANCETTA Crispy bacon, gorgonzola and herbs	18.0	23.5	29.0
 PEPPERONI Pepperoni, grilled courgettes and olives	18.0	24.0	29.0
 GAMBERI Chili prawns, Spanish onions and capers	18.0	24.0	29.0
TANDOORI Marinated chicken, sour cream, guacamole	19.0	24.0	30.0
 SPECK Cured ham, grilled pineapple, peppers and oregano	18.0	23.5	29.0

Any additional toppings add \$3.00

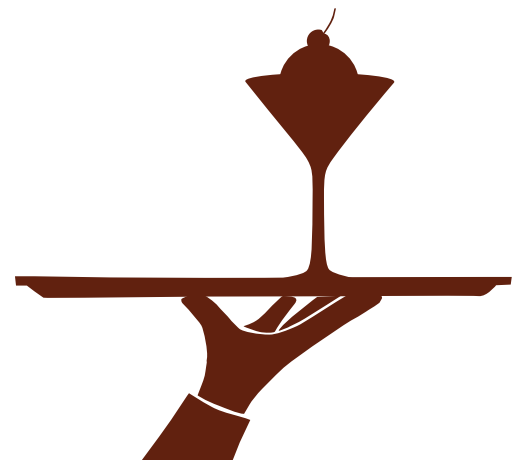
SUGGESTED BEER MATCH



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
FULL-BLOWN DESSERT MENU.

Trio of mixed gelato and sorbet with honey curls	10.0
MINI BAILEYS CHEESECAKE With roasted fruits and strawberry vincotto	11.0
CHOCOLATE TART With cinnamon and vanilla bean ice-cream	11.0
ESPRESSO BRULEE With hazelnut biscotti	11.0



DRINKS

BEER

MAC'S BEERS ON TAP

	Gls	Jugs
Mac's Gold	7.5	24.5
Spring Tide	7.5	24.5
Sassy Red	7.5	24.5
Black Mac	7.5	24.5
Hop Rocker	7.5	24.5
Great White	7.5	24.5
Seasonal Release	7.5	24.5
Isaac's Cider	7.5	24.5

BOTTLE BEER

	Gls
Mac's Light	7.5
Steinlager Classic	7.5
Pure	7.5
Edge	7.5
Stella	7.5
Stella Legure	7.5
Beck's	7.5
Corona	7.5
Kirin	8.5
Mac's Non-Alcoholic	5.0

WHITE WINE

SPARKLING

	Gls	Btl
Trinity Hill 'H' Blanc de Blancs	12.0	59.0
Te Hana Sparkling Reserve Cuvée	8.0	38.0
Te Hana Sparkling Reserve Cuvée 200ml		10.0
Nicolas Feuillatte Reserve Particular		95.0
Veuve Cliquot NV		140.0

SAUVIGNON BLANC

Mahi Marlborough	9.5	42.0
Marlborough Te Tera	8.5	38.0
The Ned	8.5	39.0
Trinity Hill (HB)	8.0	36.0
Wither Hills	9.0	40.0

CHARDONNAY

Marisco King Series "The Bastard"	10.5	46.0
Trinity Hill (HB)	8.0	36.0
Wither Hills	9.0	40.0

AROMATICS

The Ned Pinot Gris	8.5	39.0
Burnt Spur Pinot Gris	10.0	45.0
Marisco King Series "Thorn"	10.5	46.0
Te Whare Ra 'D' Reisling	10.0	45.0
Martinborough Vineyard Pinot Noir Rose 500ml		36.0

ROSE

Trinity Hill (HB)	9.0	44.0
Martinborough (500ml)		40.0

DRINKS

RED WINE

	Gls	Btl
CABERNET SAUVIGNON		
Hesketh "Thirsty Dog"	8.5	39.0
CABERNET MERLOT		
Knappstein	9.0	40.0
Weeping Sands		50.0
SYRAH/SHIRAZ		
Trinity Hill Montepulciano	8.0	36.0
Cave de Tain Crozes Hermitage Syrah	10.5	46.0
Trinity Hill Syrah (HB)	8.0	36.0
St Hallett "Faith"		60.0
PINOT NOIR		
Wither Hills	12.0	54.0
Martinborough Te Tera	11.50	53.0
Russian Jack	8.5	39.0
Mt Difficulty Roaring Meg	11.0	49.0

AFTER DINNER

	Gls	Btl
Croft Fine Tawny	8.5	80.0
Croft 10yr	12.5	97.0
Delamain Pale & Dry XO Cognac	20.0	

COFFEE

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



MAC'S ORGANIC COFFEE

Macs Organic Coffee is certified organic and uses coffee beans from Fairtrade cooperatives in Central America giving it a complex aroma and robust flavour profiles. Macs Coffee is roasted in small batches by boutique roasters Kokako to ensure quality & consistency.

