

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.



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.

BREADS & DIPS...

Freshly baked breads, wild rocket pesto, extra virgin olive oil, reduced balsamic V	11
Garlic & herb rubbed pizza bread V	9

SMALL PLATES...

Green shell mussels, garlic, white wine cream reduction	16
Char siu pork spring rolls, caramelised pineapple & lime relish	14
Smoked mozzarella tart, heirloom tomato, fennel, pink grapefruit V G.F	14.5
Venison koftas, caramelised pear, sumac, smoked yoghurt	15
Mango, lychee & green tomato salad, crispy pigs ears G.F	13
Smoked salmon & chorizo 'jambalaya', baby coriander G.F	18
Pan seared scallops, black pudding, sweet pea verdi G.F	18
Poached pea & baby spinach salad, hazelnut, blue vein cheese V G.F	11
Ruffle cut potato, avocado, lime V G.F	9
Tempura prawn cutlets, miso, elderflower	14
Marinated olives, parmesan grissini, preserved lemon, sherry, marjoram V	12
Hand cut chunky chips, smoked chilli & bourbon ketchup V	7



FOOD+BEER

LARGE PLATES...

12 hour braised lamb shank, kumara, apple, broccolini G.F	26.5
Beer batterd red snapper, crushed peas, hand cut chunky chips	26
Heirloom tomato gnocchi, wild rocket, goat's curd, white balsamic	22.5
Hot smoked salmon fillet, warm salad of beetroot, green bean, soft poached egg G.F	24.5
Char grilled Angus rib eye, polenta frites, spinach, mushroom sauce	29
Confit duck 'shepherd's pie', cashew, orange & fennel salad G.F	26.5
Cajun chicken burger, smoked bacon, brie, creole relish, hand cut chunky chips	19.5

STONE BAKED PIZZA...

21

Venison meatball, tamarillo, wild rocket, bacon
Citrus cured pork, fennel, tart apple, gorgonzola
Pohutukawa smoked chicken, triple cream brie, pineapple
Roasted red pepper, goat's feta, green tomato, chilli **V**

SLIDERS (3) SERVED ON WARM BUTTER BUNS

16

Umami beef, vintage gouda, porcini
Grass fed venison, cracked pepper, smoked mozzarella

V = vegetarian **G.F** = gluten free



DESSERTS

DESSERT

14

Dark chocolate fondant, white chocolate icecream

Lemongrass panna cotta, roasted stone fruit compote

Baked vanilla cheesecake, blueberries, caramelised pecan

Trio of ice creams, brandy snap, crème chantilly