



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.

PLATTERS

- WELL-BEING** 38.0
South Island smoked salmon, marinated olives, Italian cured meat, soft cheese, pan sautéed veges, bread, dips and Mediterranean salad.
- MACASHINS** 42.0
Salt and pepper calamari, spiced chicken wings, battered fish goujons, pork riblets in roast capsicum & bourbon sauce, bread, dips and sauces.

STARTERS

- SALT AND PEPPER CALAMARI** 13.50
with lime aioli
- MEDITERANEAN TART** 14.0
Feta, vine tomato, olive and caramelised onion tart drizzled with balsamic reduction, served with rocket & lemon vinaigrette
- WHOLE PRAWNS** 15.0
COOKED IN OLIVE OIL, BUTTER, GARLIC and parsley, served with warm bread
- ANGELS ON HORSEBACK** 18.0
Half a dozen oysters wrapped in bacon, battered, deep fried and served with Caesar aioli
- PAN-ROASTED CHICKEN WINGS** 14.0
with smoked paprika & cumin, served with a creamy blue cheese & vodka sauce
- PORK RIBLETS** 15.0
slow cooked in a roasted capsicum & bourbon BBQ sauce

OLD FAVOURITES

- PIE OF THE WEEK** 16.50
served with matching sauce, potato mash and steamed peas.
- MAC'S BEER BATTERED FISH & CHIPS** 17.50
served with garden salad and home-made TARTARE SAUCE.
- SALT AND PEPPER CALAMARI** 17.50
served with chips, garden salad and lime aioli.
- HANDMADE ANGUS BEEF BURGER** 18.0
in a ciabatta bun with mozzarella cheese, salad, pickles, smokey tomato relish, and battered onion. Served with chips.
add bacon (\$2) add sauce (\$2)

MAINS

- CRISP-SKINNED PORK BELLY** 29.50
served with pumpkin and potato mash, red kraut, sweet & sour glaze, and candied apple
- ARGENTINEAN-STYLE LAMB SHANK** 29.50
slow cooked, served on parpadelle pasta tossed with tomato, garlic, olive oil & herbs

CASSEROLE OF THE WEEK

Please enquire as to what we've come up with this week

- ROASTED HALF-CHICKEN** 28.0
with garlic & spring onion gourmet potatoes, steamed veges, and a tarragon butter sauce
- NORTH AFRICAN RAGOUT** 24.0
with Moroccan vegetables, chick peas and grilled eggplant, served with a vodka & blue cheese sauce

- PAN ROASTED MARKET FISH** 29.50
served with a warm potato, red onion, tomato, cucumber, basil & olive salad, and Harissa butter.

SANDWICHES & BAGELS

- THE CUBAN** 15.0
Pan toasted with ham, pulled pork, pickles and mustard, served with side salad & French fries.
- GRILLED CHICKEN CLUB** 17.0
Grilled chicken, bacon, brie, salad and aioli, served with French fries.
- STEAK SANDWICH** 18.0
Grilled steak served on ciabatta with salad, smoked tomato relish and aioli, served with chips
- NEW YORK STYLED BAGELS**
served with side salad
- South Island smoked salmon, cream cheese and capers. 15.0
- Grilled zucchini, aubergine, red capsicum, onions and basil pesto. 13.0

FROM THE FLAME-GRILL

- 300G ANGUS PURE SIRLOIN** 28.0
 - 300G ANGUS PURE SCOTCH FILLET** 29.0
 - 225G SAVANNAH EYEFILLET** 32.0
- All steaks served with a choice of fries, mashed or baked potato, and steamed veges or salad.

SAUCES

- Creamy mushroom sauce 3.0
- Madagascan green peppercorn sauce
- Blue cheese and vodka sauce
- Argentinean chimmichurri sauce

SIDES

- Handcut chips 7.0
- Baked potato with sour cream or garlic butter 6.0
- Green salad 5.50
- Steamed veges - beans, broccoli, courgettes 5.50
- Panned garlic and herb-buttered mushrooms 5.50

SALADS

- CAESAR SALAD** 17.0
Baby cos leaf tossed in anchovie dressing and topped with crisp bacon, parmesan, croutons, white anchovies and a soft poached egg
with grilled chicken 20.0
- MEDITERANEAN SALAD** 17.0
of romaine leaf, tomato, red onion, cucumber, olives and feta, tossed in a lemon, olive oil & oregano dressing
with golden fried calamari 20.0

DESSERTS

- CRÈME BRULÉE**
served with glazed strawberry and Chantilly brandy snap 10.50
- LEMON TART**
served with marscapone 10.50
- WARM CHOCOLATE BREAD & BUTTER PUDDING**
with hot chocolate sauce 10.50

SUGGESTED BEER MATCH

