



# Brunch

10am-4pm

## Brekkie

- Pub Breakfast**  
Poached eggs, streaky bacon, sausage, baked beans & hash browns on toasted ciabatta
- .18.
- Benedict Burrito**  
Poached eggs, grilled champagne ham, Pub hollandaise & spinach wrapped in a tortilla with hash browns
- .18.
- Smoked Salmon Pancake**  
Herb pancake, smoked salmon, grilled zucchini, corn & cream cheese topped with a bell pepper salsa
- .18.
- Avocado & Pea Smash** 
- Served on toasted ciabatta and topped with seaweed togarashi.  
Add poached eggs
- .15.  
.3.

## Really Hungry

- Sticky BBQ Ribs** 
- Slow cooked pork ribs coated in a sticky BBQ sauce served with Pub slaw & potato wedges
- .20.
- Chicken Parmigiana**
- Breadcrumbs chicken breast topped with ham, cheese, & Napoli sauce. Served with Pub slaw & potato wedges
- .20.
- Southland Hereford Rump Steak** 
- Three hour slow cooked Hereford rump steak served medium rare with mushroom sauce, Pub slaw, rosemary potatoes & onion rings
- .20.

## Peckish


-  **Makikihi Fries**
- .10. Served with Tomato sauce
- Garlic Loaf**
- .12. Bread loaf smothered in garlic butter
- Pub Wedges**
- .10. Crispy seasoned wedges with sour cream & sweet Chilli
- Ugly Bread**
- .13. Our own special pumpkin chutney served on a garlic baguette with cheese & sour cream
- Cheese Paddle**
- .14. A selection of cheese served with crackers & our own pumpkin chutney
-  **Pineapple Wontons**
- .12. Pineapple Lump Wontons served with chocolate sauce


## Lunch


- Bean Nachos** 
- Chilli bean mix served on corn chips with cheese, sour cream, guacamole topped with jalapeños & our bell pepper salsa
- .16.
- Fush 'n' Chups** 
- Lunch sized portion of Monkfish with a classic batter served with a Pub tartare sauce, Pub 'slaw & Makikihi fries
- .16.
- Green Lipped Mussels**
- Steamed in Mac's naturally crafted beer & confit garlic. Served with a Pub tartare sauce, toasted ciabatta & Makikihi fries
- .16.
- Beef Po'Boy**
- Shaved Hereford beef rump steak, iceberg lettuce, tomato, dill pickles & gravy served on a sourdough bread
- .16.
- Pub Pho** 
- Vietnamese soup with Hereford beef, pork belly, rice noodles, beans sprout, pork crackling, coriander & mint
- .16.
- Chilli Bowl**
- Beef cheek chilli, sour cream, housemade ricotta, chilli & toasted bread
- .16.
- Pub Caesar Salad**
- Anchovies, bacon, Parmesan, garlic croûtons, poached egg, cos lettuce & Caesar dressing
- .16.
- Mac 'n' Cheese Croquettes**
- Served with a spiced Harissa dipping sauce
- .14.

- Crispy As Chicken Burger**
- Crispy coated chicken, streaky bacon, mozzarella, iceberg lettuce & chipotle mayonnaise served with Makikihi fries
- .18.
- Simple As Cheese Burger**
- Hereford beef pattie with gherkins, cheese & tomato ketchup. Served with Makikihi fries
- .16.
- Add Rodeo - onion rings & BBQ sauce
- .3.
- Vegan As Burger** 
- Chickpea & corn pattie with iceberg lettuce, hummus & a chipotle mayonnaise served on a sourdough bun
- .16.

Please advise our team of any allergies or dietary requirements. Although we take great care and attention, we unfortunately cannot assure that your meal will be completely free from allergens

 Gluten Free

 Dairy Free

 Vegan

Please either order and pay at the bar  
or set up a credit card tab for your convenience  
**Cheers**



Bubbles

**Te Hana Reserve Cuvee** New Zealand .10/50.  
Kiwi classic with hints of grapefruit & crisp apples

**Daniel Le Brun NV** New Zealand .70. btl only  
Aroma's of strawberry, citrus & orange peel with biscuit & breadcrumb characters

**Nicolas Feuillatte NV** Champagne, France .130. btl only  
The nose is floral, has a subtle predominance of pear & apple, almond and hazelnuts

Whites

**Kopiko Bay Chardonnay** Gisborne .9/45.  
Un-oaked chardonnay with a strong influence of pineapple & apricot. Not a classic dry style

**Kings Series Bastard Chardonnay** Marlborough .14/70.  
Super bright & uber fresh with hints of toasted yellow citrus & roasted nuts

**Kopiko Bay Sauvignon Blanc** Marlborough .9/45.  
Mandarin & gooseberry is perfectly balanced with ripe lime zest

**Trinity Hill Sauvignon Blanc** Hawkes Bay .10/50.  
Hints of lime, citrus and lemongrass compliment the aroma of stone-fruit. Balanced with fresh acidity

**Astrolabe Sauvignon Blanc** Marlborough .13/65.  
Medium bodied with white peach, gooseberry & citrus flavours with a dry minerally finish

**Mt Difficulty Roaring Meg Pinot Gris** Central Otago .12/60.  
Stonefruit, melon & green mango are complimented by a full textured off dry finish

**Valli Gibbston Vineyard Pinot Gris** Central Otago .13/65.  
Pear, lime zest, almond and cream soda on the nose accentuated by an intense mineral character

**Mt Difficulty Target Gully Riesling** Central Otago .13/65.  
Intensely citrus & fruit dominated. 40gl-1 residual sugar balances the acidity for a medium sweet finish

Reds

**Kopiko Bay Pinot Noir** Marlborough .9/45.  
Cherry & spice finely grounded to deliver a bright & delicate example

**Mt Difficulty Roaring Meg Pinot Noir** Central Otago .16/80.  
Textural tannins are balanced by the acidity & cherry fruits to complete this complex local wine

**Terra Sancta Mysterious Diggings Pinot Noir** Central Otago .14/70.  
Full bodied & full of dark cherry flavours with subtle tannins & a touch of spice

**Jacobs Creek Double Barrel Shiraz** Barossa, SA, Aus .13/65.  
A classic Barossa Shiraz but aged in American Oak Whiskey barrels to add more depth to this intense wine

**Angus the Bull Cabernet Sauvignon** VIC, Aus .11/55.  
Full bodied with a strong dark chocolate & vanilla influence. An ideal accompaniment to red meat

**Trinity Hill 'The Trinity'** Hawkes Bay .11/55.  
Merlot predominant blend with Cabernet Sauvignon & Cabernet Franc. Leather, plum & spice dominate

A little Red A Little White

**Wooring Tree Rose** Central Otago .13/65.  
100% Pinot Noir Rose made with premium fruit grown on the family owned vineyard

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FLAVOUR SCALE



FIND YOUR INTERESTING

SINCE 1981  
MAC'S  
Tap

**MACS GOLD** Golden Lager 4% .10.  
Mac's Gold is the talisman of the Mac's family, an all malt lager brewed naturally with hints of citrus & sweet malts

**MACS HOPROCKER** Pilsener 5% .10.  
Full complement of Cascade & Nelson Sauvin hops for well-rounded complexity. Bitter, but in a good way

**MACS GREAT WHITE** ~~EXTINCT~~ Dry Wheat Beer 5% .10.  
Our interpretation of Belgian Witbier, with its cloudy hue complemented by notes of coriander & orange peel

**MACS THREE WOLVES** Pale Ale 5.1% .10.  
Amarillo, Simcoe & Nelson Sauvin hops dominate this Pale Ale. Bursting with tropical notes & a well-balanced bitterness

**MACS SASSY RED** Amber Ale 4.5% .10.  
Named after it's rich colour, Sassy has balanced 5 malts with a hefty dose of Motueka hops for a profound ale experience

**MACS BLACK** Porter 4.8% .10.  
Black Mac is smooth Porter with hints of caramel, licorice & chocolate. Combo of 5 different malts, topped with Fuggle hops

**MACS MISS CONDUCT** Dry Hopped Pilsener 5.2% .10.  
Dry-hopped pilsener perfectly balanced between the sweetness of its malts and the bitterness of its hops. The result is fruity, citrus, golden with a crisp finish.

**MACS GREEN BERET** India Pale Ale 5.4% .11.  
Brewed to produce flavours of citrus, pine & tropical fruit. This IPA is the dry hopped for an explosion of hop aroma & flavour

**MACS CLOUDY APPLE CIDER** Apples Apples 4.7% .12.  
Crisp apple from Hawkes Bay provide both the clouds & the silver lining in this refreshing cider

**Steinlager Classic** The Black Sheep of the family 5% .10.  
The Kiwi classic. With Green Bullet hops to give it the crisp & refreshing bite that every great superior Lager should embody

**Speights**  
Gold Medal Ale 4% 745ml

(DUNEDIN)  
.12.

**Mac's**  
Mid Vicious IPA 2.5%

(AUCKLAND)  
.7.50.

**Steinlager**  
Pure 5%  
Mid 2.5%

(AUCKLAND)  
.9.  
.7.50.

**Corona**  
Extra Lager 5%

(MEXICO)  
.9.

Bottles



PUB IS SUPPORTING ECO FRIENDLY PAPER STRAWS  
+ REUSABLE STAINLESS STRAWS

**Classic Mojito** .14.  
45ml white rum, sugar, lime, mint & club soda

**Passionfruit Mojito** .14.  
45ml white rum, passionfruit, sugar, lime, mint & club soda

**Sloe & Spiced Mojito** .14.  
30ml spiced rum, 15ml sloe gin, sugar, lemon, mint, cinnamon & club soda

Pub Mojitos

**Mango Iced Tea** .14.  
45ml whisky, mango, earl grey tea, sugar & lemon

**Remarkable Spritz** .14.  
30ml Aperol, 15ml pink gin, Te Hana Reserve Cuvee, berries & club soda

**Elderflower Cup** .14.  
15ml London dry gin, 15ml Elderflower liqueur, 15ml Pimms, orange, lemon, mint & club soda

Pub Jars

**Mango Tango** .10.  
Mac's Cloudy Apple Cider topped with fresh fruit & mango

**Summer Spiced Berry** .10.  
Mac's Cloudy Apple Cider topped with fresh fruit & spiced berry

**Tahitian Lime** .10.  
Mac's Cloudy Apple Cider topped with fresh fruit & sour lime

**Passionfruit Tiki** .10.  
Mac's Cloudy Apple Cider topped with fresh fruit & passionfruit

Cider Jars

No Nonsense Coffee Guide

<b>Americano</b>	Big Black Coffee	.4.	<b>Short Black</b>	Small Coffee	.4.
<b>Long Black</b>	Black Coffee	.4.	<b>Machiato</b>	Coffee with milk top	.4.
<b>Flat White</b>	White Coffee	.5.	<b>Mocha</b>	Chocolatey Coffee	.5.
<b>Cappuccino</b>	Frothy Coffee	.5.	<b>Tea</b>	Not Coffee	.4.
<b>Latte</b>	Milky Coffee	.5.	<b>Hot Chocolate</b>	Also Not Coffee	.4.

**Mac's** (AUCKLAND)  
Mandarin, Lime & Bitters  
Rhubarb & Lemonade  
Sparkling Ginger Beer  
Fejoa, Pear & Elderflower .330ml .6.

Various non-alcoholic options are available. Please ask one of the Pub team for suggestions

Non-Alc