Brunch

10am-4pm

Brekkie

Pub Breakfast .18.
Poached eggs, streaky bacon, sausage, baked beans & hash browns on toasted ciabatta

Benedict Burrito .18.
Poached eggs, grilled champagne ham, Pub hollandaise & spinach wrapped in a tortilla with hash browns

Smoked Salmon Pancake .18.
Herb pancake, smoked salmon, grilled zucchini, corn & cream cheese topped with a bell pepper salsa

Avocado & Pea Smash .15.
Served on toasted ciabatta and topped with seaweed togarashi.
Add poached eggs .3.

Really Hungry

Sticky BBQ Ribs .20.
Slow cooked pork ribs coated in a sticky BBQ sauce served with Pub slaw & Makikihi fries

Chicken Parmigiana .20.
Breadcrumbed chicken breast topped with ham, cheese, & Napoli sauce. Served with Pub slaw & Makikihi fries

Southland Hereford Rump Steak .20.
Three hour slow cooked Hereford rump steak served medium rare with mushroom sauce, Pub slaw, rosemary potatoes & onion rings

Peckish

Makikihi Fries
Served with Tomato sauce

Garlic Loaf .12.
Baguette smothered in garlic butter

Pub Wedges .12.
Crispy seasoned wedges with sour cream & sweet chilli

Ugly Bread .15.
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

Southland Cheese Rolls
A true Southland classic. Folded toasted treats

Lunch

Bean Nachos .16.
Chilli bean mix served on corn chips with cheese, sour cream, guacamole topped with jalapeños & our bell pepper salsa

Fush 'n' Chips .16.
Lunch sized portion of Monkfish with a classic batter served with a Pub tartare sauce, Pub 'slaw & Makikihi fries

Green Lipped Mussels .18.
Steamed in Mac's naturally crafted beer & confit garlic. Served with a Pub tartare sauce, toasted ciabatta & Makikihi fries

Beef Po'Boy .16.
Shaved Hereford beef rump steak, iceberg lettuce, tomato, dill pickles & gravy served in a baguette

Pub Pho .18.
Vietnamese soup with Hereford beef, pork belly, rice noodles, beans sprout, pork crackling, coriander & mint

Chilli Bowl .18.
Beef cheek chilli, sour cream, housemade ricotta, chilli & toasted bread

Pub Caesar Salad .16.
Anchovies, bacon, Parmesan, garlic croûtons, poached egg, cos lettuce & Caesar dressing

Mac 'n' Cheese Croquettes .15.
Served with a spiced Harissa dipping sauce

Crispy As Chicken Burger .18.
Crispy coated chicken, streaky bacon, mozzarella, iceberg lettuce & chipotle mayonnaise served with Makikihi fries

Beef Burger .18.
Hereford beef pattie with gherkins, cheese, BBQ sauce, tomato ketchup & onion rings. Served with Makikihi fries

Vegan As Burger .16.
Chickpea & corn pattie with iceberg lettuce, hummus & a chipotle mayonnaise served on a sourdough bun

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

Dinner

5pm-10pm

To Start

Garlic Loaf Baguette smothered in garlic butter .12.

Ugly Bread Our own special pumpkin chutney served on a garlic baguette with cheese & sour cream .15.

Cheese Paddle A selection of cheese served with crackers & a pumpkin chutney .14.

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Gluten Free · Dairy Free · Vegan

20 dollar Mains

Southland Hereford Rump Steak
Three hour slow cooked Hereford rump steak served medium rare with mushroom sauce, Pub slaw, rosemary potatoes & onion rings

Beef Wellington
Medium rare beef fillet with bacon, mushroom duxelle wrapped in pastry. Served with potato mash, green beans & mushroom sauce

South Island Lamb Rump
Sous-vide lamb rump served medium rare with rosemary potatoes, green beans & a Harissa sauce

Salmon Fillet
Seaweed wrapped salmon served on asian style vegetables & wasabi mash with a chilli & coriander glaze

Smoked Fish Pie
Smoked seasonal fish, prawns, asparagus & egg topped with a parsley & parmesan crumb. With Pub 'slaw & toasted ciabatta

Chicken Parmigiana
Breadcrumbed chicken breast topped with ham, cheese & Napoli sauce. Served with Pub 'slaw & Makikihi fries

Pork Belly
Stuffed with apricot, sage, onion & slow roasted. Served on mash & roasted vegetables with a warm apple sauce

BBQ Pork Ribs
Slow cooked pork ribs coated in a sticky BBq sauce, served with Pub 'slaw & Makikihi fries

Lasagne
Layered beef, tomato bolognaise & bechamel, topped with parmesan cheese, with Pub 'slaw & Makikihi fries

Thai Yellow Curry
Smoked tofu, roasted pumpkin, rice noodles, crispy shallots with mung bean sprouts, mint & coriander

6 dollar sides

Pub 'slaw
Rosemary potatoes
Pub mac 'n' cheese
Crispy onion rings
Potato mash & gravy
Makikihi fries
Potato wedges with sour cream & sweet chilli
Honey & thyme roasted vegetables

100% KIWI OWNED & OPERATED SINCE 2009

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

Cheers

FIND YOUR INTERESTING

SINCE 1981 MAC'S

FLAVOUR SCALE

Tap

? — **MACS SEASONAL RELEASE**
Please ask one the team for details on Mac's current limited edition release

2 — **MACS GOLD** Golden Lager 4% .11.
Mac's Gold is the talisman of the Mac's family, an all malt lager brewed naturally with hints of citrus & sweet malts

3 — **MACS ROCKAWAY** Pacific Pale Ale 4.7% .11.
This light & refreshing pale ale is your dessert island beer, with tropical notes of galaxy hops enjoying their time in the sun

4 — **MACS HOPROCKER** Pilsener 5% .11.
Full complement of Cascade & Nelson Sauvin hops for well-rounded complexity. Bitter, but in a good way

5 — **MACS THREE WOLVES** Pale Ale 5.1% .11.
Amarillo, Simcoe & Nelson Sauvin hops dominate this Pale Ale. Bursting with tropical notes & a well-balanced bitterness

5 — **MACS BLACK** Porter 4.8% .11.
Black Mac is smooth Porter with hints of caramel, licorice & chocolate. Combo of 5 different malts, toppled with Fuggle hops

5 — **MACS MISS CONDUCT** Dry Hopped Pilsener 5.2% .11.
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

6 — **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% .11.
Crisp apple from Hawkes Bay provide both the clouds & the silver lining in this refreshing cider

ALL BLACKS

Steinlager Classic The Black Sheep of the family 5% .11.
The Kiwi classic. With Green Bullet hops to give it the crisp & refreshing bite that every great superior Lager should embody

PUB IS SUPPORTING ECO FRIENDLY PAPER STRAWS

Pub Mojitos

Classic Mojito .15.
45ml white rum, sugar, fruit, mint & club soda

Passionfruit Mojito .15.
45ml white rum, passionfruit, sugar, fruit, mint & club soda

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

Pub Jars

Remarkable Spritz .15.
45ml Aperol, Te Hana Reserve Cuvee, fruit & soda

Elderflower Cup .15.
15ml London dry gin, 15ml Elderflower liqueur, 15ml Pimms, fruit, mint & soda

Gin Jar .15.
45ml London dry gin, citrus, berries, tonic

Cider Jars

Mango Tango .12.
Mac's Cloudy Apple Cider topped with fresh fruit & mango

Summer Berry .12.
Mac's Cloudy Apple Cider topped with fresh fruit & spiced berry

Passionfruit Tiki .12.
Mac's Cloudy Apple Cider topped with fresh fruit & passionfruit

Bottles

Speights (DUNEDIN)
Gold Medal Ale 4% 745ml .12.

Mac's (AUCKLAND)
Mid Vicious IPA 2.5% .9.

Steinlager (AUCKLAND)
Pure 5% .10.
Pure Light 2.5% .9.

Corona (MEXICO)
Extra Lager 5% .10.
Ligera 3.2% .9.

Carlton (AUSTRALIA)
Pure Blonde 4.2% Low carb lager .9.
Victoria Bitter 4.9% Best selling lager in Aus .9.
Crown Lager 4.9% Fit for the Queen .11.
Great Northern 3.5% Mid strength lager .9.

Non-Alc

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

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

Wines

Bubbles

Te Hana Reserve Cuvee New Zealand .11/55.
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 .10/50.
Un-oaked chardonnay with a strong influence of pineapple & apricot. Not a classic dry style

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

Kopiko Bay Sauvignon Blanc Marlborough .10/50.
Mandarin & gooseberry is perfectly balanced with ripe lime zest

Trinity Hill Sauvignon Blanc Hawkes Bay .11/55.
Hints of lime, citrus and lemongrass compliment the aroma of stone-fruit. Balanced with fresh acidity

Martinborough Sauvignon Blanc Martinborough .13/65.
Aromas of passionfruit and guava beautifully balanced against creamy notes from the barrel fermentation

Mt Difficulty Roaring Meg Pinot Gris Central Otago .13/65.
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 .10/50.
Cherry & spice refinely grounded to deliver a bright & delicate example

Leefield Pinot Noir Marlborough .14/70.
This core of red fruits sits amidst savoury elements of grape stem, smoke and a hint of classic Pinot funk.

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

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 .12/60.
Full bodied with a strong dark chocolate & vanilla influence. An ideal accompaniment to red meat

Trinity Hill 'The Trinity' Hawkes Bay .12/60.
Merlot predominant blend with Cabernet Sauvignon & Cabernet Franc. Leather, plum & spice dominate

Pink

Wooing Tree Rose Central Otago 14/70.
100% Pinot Noir Rose made with premium fruit grown on the family owned vineyard

The Ned Rose Marlborough .13/65.
Enticing aromas of wild strawberries & watermelon with a delicate floral lift with a balanced creamy palate

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