

# DINNER IS AN OCCASION

OF SOME DIGNITY, IN WHICH FINE DISHES AND FINE WINES (OR INDEED BEERS) DISCOVER EACH OTHER AND GET ON FAMOUSLY, ALLOWING YOU THE PLEASURE OF INTRODUCING THEM.

## ENTRÉES & SHARING PLATES

<b>BREAD &amp; DIPS (V,*)</b>	12.5
A selection of local artisan bread served with hummus, dukkah, olive oil & balsamic vinegar	
 <b>SALT AND PEPPER SQUID</b>	14.0
With wasabi mayo	
 <b>SPICY CHICKEN WINGS (GF)</b>	14.0
With creole mayo	
 <b>ARANCINI (V)</b>	14.0
Mushroom and mozzarella with an oven roasted tomato dip	
 <b>MUSSEL FRITTERS</b>	14.0
With lemon zest and aioli	
 <b>SPARE RIBS (GF)</b>	14.0
Tangy Asian marinated pork ribs served with Asian BBQ sauce	
<b>ANTIPASTO PLATTER (*)</b>	55.0
A selection of classic Mediterranean fare (3 - 5 persons)	
<b>COCKTAIL PLATTER (*)</b>	55.0
Chicken wings, spare ribs, salt & pepper squid, mussel fritters, arancini & fries (3 - 5 persons)	

ENTRÉES

GF = Gluten free

\* = Gluten free option available, add \$2 for bun / bread

Match your meal with a beer by following the coloured shields next to items

SUGGESTED  
BEER MATCH



# DINNER

ALTHOUGH BEER IS

SOMETHING OF A FOOD IN ITS OWN RIGHT, WE'RE SO OBSESSED BY TASTE THAT WE'VE MATCHED EACH OF OUR DISHES WITH AN APPROPRIATE MAC'S BEER. HOPEFULLY THIS WILL

## MAINS

ENHANCE YOUR ENJOYMENT OF BOTH.

	<b>SEAFOOD CHOWDER</b>	19.0	
	With fresh fish, mussels & shrimps, lightly flavoured with paprika, served with local artisan bread		
	<b>FISH &amp; CHIPS</b>	25.0	
	Fresh fillets of fish in a crispy batter, served with hand cut fries, green salad, tartare, tomato sauce and a lemon wedge		
	<b>CHEFS SEASONAL SALAD (*)</b>	19.0	
	<b>SALT &amp; PEPPER SQUID SALAD</b>	23.0	
	<b>OVEN BAKED FREE RANGE CHICKEN SALAD (*)</b>	23.0	
	<b>GRILLED HALLOUMI SALAD (V,*)</b>	23.0	
	<b>CHARGRILLED SCOTCH FILLET STEAK (GF)</b>	35.0	
	Served with Portobello mushrooms, hand cut fries, caramelised onions and a choice of either béarnaise or peppercorn sauce		
	<b>ADD 2 fried eggs</b>	40.0	
	<b>MACADAMIA CHICKEN (GF)</b>	28.0	
	Free range chicken breast, seasonal greens, creamy herb mash and a brandy & garlic crème, sprinkled with crushed macadamia nuts		
	<b>SPICY PULLED PORK BURGER (*)</b> 	23.5	
	Free range pork, Swiss cheese, slaw & hand cut fries		
	<b>BRAISED LAMB SHANKS - ONE / TWO SHANKS (GF)</b>	25.0	30.0
	Served with creamy mashed potato, peas & a red wine jus		
	<b>FREE RANGE PORK BELLY (GF)</b>	28.0	
	With chargrilled vegetables and potato gratin		
	<b>OVEN BAKED MARKET FISH (GF)</b>	29.0	
	Fresh fish of the day, on rösti with rocket & beetroot relish		
	<b>THAI GREEN CURRY (GF, VEGE OPTION AVAILABLE)</b>	24.0	
	Free range chicken cooked in lemongrass, coriander, lime & coconut cream, served with jasmine rice		

## SIDES

- Mesclun and vinaigrette	5.0
- Seasonal vegetables	8.0
- Fries	5.0
- Hand cut fries	10.0
- Two fried eggs	5.0

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DINNER

# 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

## DESSERT MENU.

### DESSERTS

**MINI PAVLOVA (\*)** 14.0

With whipped cream, Kiwifruit and a raspberry coulis.

**THE CLASSIC ICE CREAM SUNDAE (\*)** 14.0

With either raspberry coulis, caramel or chocolate sauce, with whipped cream and a cherry on top.

**STICKY DATE PUDDING** 14.0

With vanilla ice cream and butterscotch sauce.

**CHOCOLATE FONDANT** 14.0

With blueberry compote and vanilla ice cream.

**CHEESE BOARD (\*)**

Brie, blue and aged cheddar cheese with crackers & quince paste:

One choice	14.0
Two choices	26.0
All three	35.0

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### AFTER DINNER

#### ESPRESSO COFFEES

Flat White	4.0
Latte	4.5
Cappuccino	4.5
Mochaccino	4.5
Short Black	3.5
Long Black	4.0
Americano	4.0
Hot Chocolate	4.5

#### LIQUEUR COFFEES

Irish	14.0
Baileys	14.0
Kahlúa	14.0
Tia Maria	14.0

#### PORTS

Croft Fine Tawny Port	9.0
Barros 10 yr Aged Tawny Port	14.0

#### TEAPOTS

English Breakfast, Peppermint, Earl Grey, Jasmine, Camomile, Green Tea and Lemon	4.0
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DESSERTS

