TO SHARE OR NOT TO SHARE

GARLIC LOAF 10
ARTISAN SOUR DOUGH W SALAMI 12
SOUTHERN-FRIED SQUID 16 w potato lemon aioli
DEEP-FRIED CAULIFLOWER FRITTERS 10 w curried mayo
DEEP-FRIED PICKLES 13 w roadhouse sauce
SMOKED HAM & CHEESE CROQUETTES 13 w portie of karisa aioli
N’AWLINS NACHOS 16 Crispy tortillas chips smothered w ground beef, red beans, guacamole, cheddar cheese, sour cream & jalapeno salsa
NO-MEAT NACHOS 13 Chili beans, guacamole, sour cream, jalapenos salsa
BUTTERMILK CHICKEN TENDEERS 14 Buttermilk-soaked, crispy, crumbed strips of chicken breast w ranch & chipotle aioli
LOADED POTATO SKINS 16 Skins topped w cheddar & mozzarella cheese, bacon & green onions
MISSISSIPPI BUFFALO WINGS 16 Tossed in seasoned flour, eight meaty wings served w celery sticks & blue cheese dressing. Choice of hot or mild sauce
BEER-BATTERED ONION RINGS 10 w tangy BBQ sauce

SOFT-SHELL TACOS 10
• Spicy Braised Pork: spicy apple fennel slaw, lemon aioli
• Caribbean Chicken: avocado mousse, corn & pineapple salsa
• Ground Beef: w chili beans, cheddar cheese, cos lettuce
• Chili Fish: Louisiana hot sauce, coriander & lime mayo
• Veggie Delight: spiced cauliflower, creamy avocado, chili garlic sauce

SALADS & SOUP

MUSSEL & KUMARA CHOWDER 14 Coromandel mussels, Kapisra kumara, farm-house bacon, onions & leeks in a smooth creamy soup w crusty French bread
CHICKEN CAESAR SALAD 16 Grilled chicken, cos, housemade croutons, shaved parmesan, bits of grilled bacon, softpoached egg, white anchovies w creamy dressing
BRAISED LAMB SALAD 20 w baby potatoes, sweet onion, French beans, cherry tomatoes, crispy noodles, feta, cumin yoghurt dressing
PAN-FRIED SALMON SALAD 25 w mesclun, moang sprouts, crispy noodles, red onion dressed w chili lime

MASTER A & R D A P P E N T I C E

CRAFT IN FOOD & BEER

ALL-TIME FAVOURITES

MOULES & FRITES 25.5
1 kg of steamed green-lipped mussels harvested from the clear waters of the Coromandel w fresh & housemade garlic mayo
• Marinière (white wine, cream, garlic, leek, celery & thyme)
• Creole (hot sauce, crushed tomatoes, oregano, garlic)
• Thai (coconut cream, ginger, lime, lemon grass and coriander)

CHICKEN PARMIGIANA 26
Crumbed tender chicken breast, Parma ham, passata, mozzarella, fresh garden salad & chunky fries

SHIITAKE MUSHROOM & CHEESE FRITTERS (v) 24 served on roasted eggplant, bell peppers, onions & rich tomato sauce

SOUTHERN STATES CLASSICS

LOUISIANA Gumbo 24 Brown roux soup w chicken & Andouille sausage, vegetables served w rice & French bread
CREOLE ETOUFFE 24 A hearty stew of fish, shrimp, mussels, squid, onion, garlic, parsley, celery, peppers, served over rice w French bread
GOOD OLE KENTUCKY BOURBON BBQ RIBS Full Rack: 35 1/2 RACK: 25 1/2 rack or full rack braised bourbon glazed pork ribs, Nana’s slaw, grilled corn cob w battered onion rings & fries
FRIED CHICKEN & WAFFLE STACK 20 w black-pepper maple syrup, crisp sage, herb butter

SIDES

CHAR-GRILLED BROCCOLI w pecorino Romano 8
SAUTÉED SEASONAL VEGETABLES 8 drizzled w house-made honey, garlic, soy dressing
GREEN SALAD 8 tossed in tangy balsamic dressing
DUCK FAT SPUDS 8 w marrow-bone gravy
BOWL OF CHUNKY FRIES 7
FRENCH BREAD & SOFT BUTTER 4

BURGERS / SANDWICHES

PULLED PORK BURGER 25 w pickled cabbage and fennel slaw, BBQ sauce, cheddar cheese
THE MASTER BURGER 24 Two ground beef patties, smoked crispy bacon, pickles, beetroot, melted cheddar, fried egg, chipotle mayo, beer relish
CAJUN CHICKEN BURGER 22 Grilled, Cajun spiced, free-range chicken breast, tomato, onion, avocado, bacon, cucumber, camembert, lollo lettuce, cranberry sauce & aioli
HALLOUMI BURGER(v) 22 Grilled halloumi, lollo lettuce, tomato, capsicum, onion, gherkin, jerk spice & aioli
FRENCH QUARTER PO’BOYS 18 – a traditional New Orleans baguette sandwich
• Jerk Pulled Pork: w slaw, beetroot, stranded onions, pickled pineapple
• Blackened Fish: w iceberg, jalapeno mayo, pecan pesto, avocado
• Cajun Hot Sausage: w tangy sauce, dressed in lettuce, tomato & mayo
• Roast Beef: w cooked & seasoned, melted Swiss cheese, mild horseradish mayo w Panhead oat stout beer jus for dipping

HEARTY COMFORTS

FARMHOUSE CASSEROLE 23 A rich, stew of braised beef, bacon, Emerson’s XPA, root vegetables, served on mash
OLD-FASHIONED BEEF & PORTER PIE 23 Slow cooked in a craft ale & red wine thick gravy served w buttered mash & peas
FISH PIE 24 Fish, mussels, prawns in a creamy cheese sauce topped w potatoes, served w honey-glazed carrots

FROM THE BUTCHERS BLOCK

350GM RIB STEAK 42 Served on the bone w beer fries, Nana’s slaw & house-made sauce. Choose from peppercorn, béarnaise, creamy mushroom sauce or garlic & herb butter
SMALLER 250GM (w/out bone) 34
500G MARINATED RUMP 35 w fresh green salad, onion rings & beer fries
PORK & FENNEL SAUSAGES ON MASH 22 Locally crafted & supplied by The Village Butcher, Hauraki Corner, topped w glazed apple & balsamic sauce, creamy mash & garden peas

GRAZING PLATTER

OUR FAMOUS M&A BOARD Regular: 50 Large: 65 Fried squid, Buffalo wings, deepfried cauliflower fritters, salami crostini, smoked ham & cheese croquettes, bowl of beef nachos w patties of guacamole, lemon aioli, blue cheese dip & onion rings
<table>
<thead>
<tr>
<th>CRAFT (NZ)</th>
<th>285ml / 425ml / 1L Jug</th>
</tr>
</thead>
<tbody>
<tr>
<td>Emerson’s Bookbinder (English Ale – 3.7% ABV)</td>
<td>9</td>
</tr>
<tr>
<td>Emerson’s Daredevil (IPA – 6.4% ABV)</td>
<td>9</td>
</tr>
<tr>
<td>Emerson’s London Porter (Stout – 5% ABV)</td>
<td>9</td>
</tr>
<tr>
<td>Emerson’s Piloner (4.9% ABV)</td>
<td>9</td>
</tr>
<tr>
<td>Little Creatures Pale Ale (APA – 5.2% ABV)</td>
<td>9</td>
</tr>
<tr>
<td>Little Creatures Pilsner (Frisian Pilsner – 4.6% ABV)</td>
<td>9</td>
</tr>
<tr>
<td>Panhead Blacktop Stout (Stout – 5.5% ABV)</td>
<td>9</td>
</tr>
<tr>
<td>Panhead Quickechange (IPA – 4% ABV)</td>
<td>9</td>
</tr>
<tr>
<td>Panhead Supercharger (IPA – 5.7% ABV)</td>
<td>9</td>
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<thead>
<tr>
<th>CRAFT (BELGIUM)</th>
<th>330ml / 500ml / 1L Jug</th>
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</thead>
<tbody>
<tr>
<td>Hoegaarden (White – 4.9% ABV)</td>
<td>10.5</td>
</tr>
<tr>
<td>Lefle Blond (Blond Abbey – 6% ABV)</td>
<td>10.5</td>
</tr>
<tr>
<td>Lefle Brun (Moaby Dubbel – 6.5% ABV)</td>
<td>10.5</td>
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<thead>
<tr>
<th>PREMIUM (NZ)</th>
<th>285ml / 425ml / 1L Jug</th>
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</thead>
<tbody>
<tr>
<td>Steinlager Classic (5% ABV)</td>
<td>8.5</td>
</tr>
<tr>
<td>Steinlager Tokyo Dry (5% ABV)</td>
<td>8.7</td>
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<tr>
<th>PREMIUM (BELGIUM)</th>
<th>330ml / 500ml / 1L Jug</th>
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<tbody>
<tr>
<td>Stella Artois (European Lager – 5.2% ABV)</td>
<td>9.5</td>
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<tr>
<th>REDUCED-ALCOHOL</th>
<th>285ml / 425ml / 1L Jug</th>
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</thead>
<tbody>
<tr>
<td>Macs Mid-Vicious (2.5% ABV)</td>
<td>7</td>
</tr>
</tbody>
</table>

### CIDER ON TAP

<table>
<thead>
<tr>
<th>Corona Extra (335ml – 4.8% ABV)</th>
<th>9.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Emerson’s Big Rig APA (330ml – 5% ABV)</td>
<td>11</td>
</tr>
<tr>
<td>Speight’s Summit Ultra (330ml Low Carb – 4% ABV)</td>
<td>9.5</td>
</tr>
<tr>
<td>Steinlager Mid (330ml – 2.5% ABV)</td>
<td>8.5</td>
</tr>
<tr>
<td>Steinlager Pure (330ml – 5% ABV)</td>
<td>10</td>
</tr>
<tr>
<td>Lion Red (745ml – 4% ABV)</td>
<td>13.8</td>
</tr>
<tr>
<td>Speight’s Gold (745ml – 4% ABV)</td>
<td>13.8</td>
</tr>
</tbody>
</table>

### BEER ON TAP

- **Emerson’s Bookbinder (English Ale – 3.7% ABV)**
- **Emerson’s Daredevil (IPA – 6.4% ABV)**
- **Emerson’s London Porter (Stout – 5% ABV)**
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- **Little Creatures Pale Ale (APA – 5.2% ABV)**
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- **Lefle Brun (Moaby Dubbel – 6.5% ABV)**
- **Steinlager Classic (5% ABV)**
- **Steinlager Tokyo Dry (5% ABV)**
- **Stella Artois (European Lager – 5.2% ABV)**
- **Macs Cloudy Apple (4.7% ABV)**

### BEER IN THE BOTTLE

- **Corona Extra (335ml – 4.8% ABV)**
- **Emerson’s Big Rig APA (330ml – 5% ABV)**
- **Speight’s Summit Ultra (330ml Low Carb – 4% ABV)**
- **Steinlager Mid (330ml – 2.5% ABV)**
- **Steinlager Pure (330ml – 5% ABV)**
- **Lion Red (745ml – 4% ABV)**
- **Speight’s Gold (745ml – 4% ABV)**

### COCKTAILS

- **M&A ESPRESSO MARTINI**
  - Smirnoff, Kahlua, Espresso, Sweetened to Your Liking
- **PEACHY PASSION**
  - Absolut Peach, Passionfruit Syrup, Pineapple Juice
- **APPLE DELIGHT**
  - Absolut Vodka, De Kuyper Butterscotch, Apple Juice, Cinnamon Syrup
- **WHISKEY SOUR**
  - Jameson, Egg White, Lemon Juice
- **LYCEE SPRITZ**
  - Gordons, Passionate Lychee, Club Soda, Grenadine
- **TROPICAL BREEZE**
  - Malibu, Bacardi, Monin Coconut, Pineapple Juice, De Kuyper Grenadine
- **SHORE MOJITO**
  - Bacardi, Lime, Muddled Mint, Sugar Cube, Club Soda
- **TAKA LONG-ISLAND TEA**
  - Smirnoff, Gordons, Bacardi, Jose Cuervo, Triple Sec, Coke
- **CLASSIC COSMO**
  - Smirnoff, Triple Sec, Cointreau, Cranberry Juice
- **BLOODY MARY**
  - Smirnoff, Worcestershire, Tabasco, Horseradish, Tomato Juice, Celery
- **IRISH COFFEE**
  - Jameson, Sugar Cube, Hot Coffee, Whipped cream

### BEER TERMINOLOGY, WHAT DOES IT MEAN?

- **ABV** – Alcohol by Volume. A standard measure of how much alcohol is contained in a given volume.
- **PALE ALE** – A lighter variation on pale ale.
- **BLOND** – A beer that is lightly colored.
- **DBUDEL** – A type of beer that is dark in color.
- **WITBLER** – A type of beer that is light in color.
- **TRAPPIST BEER** – A type of beer that is brewed in a Trappist monastery.
- **ABBEY BEER** – A type of beer that is brewed in an Abbey.
- **STOUT** – A type of beer that is dark in color.
- **IPA** – Indian Pale Ale. A type of beer that is brewed in India.
- **PALE ALE** – A type of beer that is light in color.
- **IPA** – Indian Pale Ale. A type of beer that is brewed in India.
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### TO FINISH

- **CHOCOLATE FONDANT**
  - served warm w berry compote, vanilla-bean ice cream
- **BREAD & BUTTER PUDDING**
  - served warm w crème anglais, whipped cream & Fruits of the Forest compote
- **BELGIAN WAFFLES**
  - w grilled banana, caramel & chocolate sauce, Chantilly cream
- **CLASSIC ICE-CREAM SUndaE**
  - Selection of assorted ice-creams, chocolate & fruit toppings, chopped nuts & 100’s & 1000’s

### KNICKERBOCKER GLORY (BUILT FOR TWO)

- Ice cream, marshmallow, brownies, caramel sauce, toffee nuts, berry coulis

### A SELECTION OF FARMHOUSE CHEESES

- Double-creme brie, Highland blue vein, aged cheddar, grapes, fig jam, crackers

### NEW & IMPROVED WINES

<table>
<thead>
<tr>
<th>WINE LIST</th>
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<tbody>
<tr>
<td>CHAMPAGNE</td>
</tr>
<tr>
<td>Moet Chandon</td>
</tr>
<tr>
<td>Yeuve Cliquot</td>
</tr>
<tr>
<td>SPARKLING</td>
</tr>
<tr>
<td>Mionetto Prosecco Brut – Italy</td>
</tr>
<tr>
<td>Mionetto Prosecco Brut – Italy</td>
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<td>Lindauer</td>
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### WHITE

- **Kopiko Bay Sauvignon Blanc** (Marlborough)
- **Baby Doll Sauvignon Blanc** (Marlborough)
- **Graham Norton Sauvignon Blanc** (Marlborough)
- **Kopiko Bay Chardonnay** (Marlborough)
- **Brookfield’s Bergman Chardonnay** (Hawkes Bay)
- **Bastard Chardonnay** (Marlborough)
- **Kopiko Bay Pinot Gris** (Marlborough)
- **Baby Doll Pinot Gris** (Marlborough)
- **The Ned Pinot Gris** (Marlborough)
- **Stonrydige Fallen Angel Riesling** (Marlborough)
- **Baby Doll Rose** (Marlborough)
- **The Ned Rose** (Marlborough)
- **Graham Norton Rose** (Marlborough)

### RED

- **Trinity Hill Pinot Noir** (Hawkes Bay)
- **Cherry Block Pinot Noir** (Central Otago)
- **Madam Sass Pinot Noir** (Central Otago)
- **Kopiko Bay Merlot** (Gisborne)
- **Chakana Malbec** (Mendoza, Argentina)
- **Angus the Bull Cabernet Sauvignon** (Victoria)
- **Trinity Hill Syrah** (Hawkes Bay)
- **Tyrell’s Old Winery Shiraz** (McLaren Vale)
- **Kingston Estate Shiraz** (Clare Valley)

### SHARING JUGS – ALL $25

- **M&PA’s Pimm’s**
  - This classic is back in vogue w all the bells & whistles all you need to decide if you want lemonade or ginger ale
- **SANGRIA BLANC & BERRY**
  - Pimm’s, berries, oranges topped w lemonade
- **SANGRIA ROUX & CITRUS**
  - Merlot, oranges, lemons & apples topped w lemonade