

TO SHARE OR NOT TO SHARE

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

SALADS & SOUP

MUSSEL & KUMARA CHOWDER Coromandel mussels, Kaipara kumara, farm-house bacon, onions & leeks in a smooth creamy soup w crusty French bread	14
CHICKEN CAESAR SALAD Grilled chicken, cos, house-made croutons, shaved parmesan, bits of grilled bacon, soft-poached egg, white anchovies w creamy dressing	18
BRAISED LAMB SALAD w baby potatoes, sweet onion, French beans, cherry tomatoes, crispy noodles, feta, cumin yoghurt dressing	20
PAN-FRIED SALMON SALAD w mesculin, moong sprouts, crispy noodles, red onion dressed w chili lime	25

MASTER AND APPRENTICE

CRAFT IN
FOOD + BEER

ALL-TIME FAVOURITES

MOULES & FRITES 1 kg of steamed green-lipped mussels harvested from the clear waters of the Coromandel w fries & house-made garlic mayo • Mariniere (white wine, cream, garlic, leek, celery & thyme) • Creole (hot sauce, crushed tomatoes, oregano, garlic) • Thai (coconut cream, ginger, lime, lemon grass and coriander)	25.5
YE OLE PUB FISH & CHIPS Fresh terakihi, w mushy peas, mint & gherkin mayo, lemon wedge, malt vinegar	24
CHICKEN PARMIGIANA Crumbed tender chicken breast, Parma ham, passata, mozzarella, fresh garden salad & chunky fries	26
SHIITAKE MUSHROOM(v) & CHEESE FRITTERS(v) served on roasted eggplant, bell peppers, onions & rich tomato sauce	24

SOUTHERN STATES CLASSICS

LOUISIANA GUMBO Brown roux soup w chicken & Andouille sausage, vegetables served w rice & French bread	24
CREOLE ETOUFFEE A hearty stew of fish, shrimp, mussels, squid, onion, garlic, parsley, celery, peppers, served over rice w French bread	24
GOOD OLE KENTUCKY BOURBON BBQ RIBS Full Rack: 35 1/2 RACK: 25 ½ rack or full rack braised bourbon glazed pork ribs, Nana's slaw, grilled corn cob w battered onion rings & fries	
FRIED CHICKEN & WAFFLE STACK w black-pepper maple syrup, crisp sage, herb butter	20

SIDES

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

Our chefs prepare all our beef in-house. Although they are craftsmen, they cannot cut to the exact gram, so weights are close but approximate. Tips are most welcome which go directly to the staff / All our food may contain nuts & shellfish / Our chefs are happy to try & cater for your dietary requirements. Please notify your waiter.

BURGERS / SANDWICHES

All served w chunky fries

PULLED PORK BURGER w pickled cabbage and fennel slaw, BBQ sauce, cheddar cheese	25
THE MASTER BURGER Two ground beef patties, smoked crispy bacon, pickles, beetroot, melted cheddar, fried egg, chipotle mayo, beer relish	24
CAJUN CHICKEN BURGER Grilled, Cajun spiced, free-range chicken breast, tomato, onion, avocado, bacon, cucumber, camembert, lollo lettuce, cranberry sauce & aioli	22
HALLOUMI BURGER(v) Grilled halloumi, lollo lettuce, tomato, capsicum, onion, gherkin, jerk spice & aioli.	22
FRENCH QUARTER PO'BOYS – a traditional New Orleans baguette sandwich • Jerk Pulled Pork: w slaw, beetroot, strained 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: slow cooked & seasoned, melted Swiss cheese, mild horseradish mayo w Panhead Oat Stout beer jus for dipping	18

HEARTY COMFORTS

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

FROM THE BUTCHERS BLOCK

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

GRAZING PLATTER

OUR FAMOUS M&A BOARD Regular: 50 Large: 65 Fried squid, Buffalo wings, deep-fried cauliflower fritters, salami crostini, smoked ham & cheese croquettes, bowl of beef nachos w pottles of guacamole, lemon aioli, blue cheese dip & onion rings	
---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--

BEER ON TAP

CRAFT (NZ)	285ml	425ml	1Lt Jug
Emerson's Bookbinder (English Ale – 3.7% ABV)	9	11.6	25
Emerson's Daredevil (IPA – 6.4% ABV)	9	11.6	25
Emerson's London Porter (Stout – 5% ABV)	9	11.6	25
Emerson's Pilsner (4.9% ABV)	9	11.6	25
Little Creatures Pale Ale (APA – 5.2% ABV)	9	11.6	25
Little Creatures Pilsner (Frisian Pilsner – 4.6% ABV)	9	11.6	25
Panhead Blacktop Stout (Oat Stout – 5.5% ABV)	9	11.6	25
Panhead Quickchange (XPA – 4.6% ABV)	9	11.6	25
Panhead Supercharger (APA – 5.7% ABV)	9	11.6	25

CRAFT (BELGIUM)	330ml	500ml	
Hoegaarden (Witbier – 4.9% ABV)	10.5	15	
Leffe Blond (Blond Abbey – 6.6% ABV)	10.5	15	
Leffe Brun (Abbey Dubbal – 6.5 ABV)	10.5	15	

PREMIUM (NZ)	285ml	425ml	1Lt Jug
Steinlager Classic (5% ABV)	8.5	9.6	20
Steinlager Tokyo Dry (5% ABV)	8.7	10.5	22.5

PREMIUM (BELGIUM)	330ml	500ml	1Lt Jug
Stella Artois (European Lager – 5.2% ABV)	9.5	12	24

REDUCED-ALCOHOL	285ml	425ml	1Lt Jug
Macs Mid-Vicious (2.5% ABV)	7	8.7	19

CIDER ON TAP

Macs Cloudy Apple (4.7% ABV)	8	10	21
------------------------------	---	----	----

BEER IN THE BOTTLE

Corona Extra (355ml – 4.6% ABV)	9.5
Emerson's Big Rig APA (330ml – 5.2% ABV)	11
Speight's Summit Ultra (330ml Low Carb – 4.2% ABV)	9.5
Steinlager Mid (330ml – 2.5% ABV)	8.5
Steinlager Pure (330ml – 5% ABV)	10
Lion Red (745ml – 4% ABV)	13.8
Speight's Gold (745ml – 4% ABV)	13.8

COCKTAILS

M&A ESPRESSO MARTINI Smirnoff, Kahlua, Espresso, Sweetened to Your Liking	16
PASSIONFRUIT & PEACH Absolut Peach, Passionfruit Syrup, Pineapple Juice	14
APPLE DELIGHT Absolut Vanilla, De Kuyper Butterscotch, Apple Juice, Cinnamon Syrup	14
WHISKEY SOUR Jameson, Egg White, Lemon Juice	13
LYCEE SPRITZ Gordons, Paraiso Lycée, Club Soda, Grenadine	12
TROPICAL BREEZE Malibu, Bacardi, Monin Coconut, Pineapple Juice, De Kuyper Grenadine	16

TO FINISH

CHOCOLATE FONDANT served warm w berry compote, vanilla-bean ice cream	12
BREAD & BUTTER PUDDING served warm w crème anglaise, whipped cream & Fruits of the Forest compote	12
BELGIAN WAFFLES w grilled banana, caramel & chocolate sauce, Chantilly cream	12
CLASSIC ICE-CREAM SUNDAE Selection of assorted ice-creams, chocolate & fruit toppings, chopped nuts & 100's & 1000's	9
KNICKERBOCKER GLORY (BUILT FOR TWO) Ice cream, marshmallow, brownies, caramel sauce, toffee nuts, berry coulis	16
A SELECTION OF FARMHOUSE CHEESES Double-cream brie, Highland blue vein, aged-cheddar, grapes, fig jam, crackers	17

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 – uses a greater amount of pale malts than porters or stout, the traditional brews of Britain

XPA – Extra Pale Ale

IPA – Indian Pale Ale. A beefed-up version of pale ale using more hops w a higher alcohol content enabling the beer to travel well. Created in England in the 19th century. Name is a result of its popularity w British troops stationed in India

APA – American Pale Ale. Contains a significant amount of American hops

BLOND - a lighter variation on pale ale

BRUN – brown

DUBBEL – double. A strong brown beer

WITBIER – white beer. Traditional made w a mixture of wheat and barley, usually unfiltered

TRAPPIST BEER – produced only in a Trappist monastery

ABBEY BEER – produced in a non-Trappist monastery

STOUT – strong dark beer brewed w unmalted roasted malt or barley

PORTER – similar to stout but uses malted barley as opposed roasted unmalted barley

FRISIAN PILSNER – German pilsner style

LAGER – cleaner and crisp flavour than ale beers

PILSNER – Originated in the Czech Republic. Pilsner is a type of lager, but slightly lighter in colour w a strong spicy flavour

SHORE MOJITO Bacardi, Lime, Muddled Mint, Sugar Cube, Club Soda	13
TAKA LONG-ISLAND TEA Smirnoff, Gordons, Bacardi, Jose Cuervo, Triple Sec, Coke	18
CLASSIC COSMO Smirnoff, Triple Sec, Cointreau, Cranberry Juice	15
BLOODY MARY Smirnoff, Worcestershire, Tabasco, Horseradish, Tomato Juice, Celery	12
IRISH WHISKEY Jameson, Sugar Cube, Hot Coffee, Whipped cream	12

WINE LIST

CHAMPAGNE	150ml	250ml	Bottle
Moet Chandon			125
Veuve Cliquot			135
SPARKLING			
Mionetto Prosecco Doc Brut – Italy (750ml)			46
Mionetto Prosecco Brut – Italy (200ml)			15
Lindauer (200ml) Brut / Fraise / Pinot Gris / Sauvignon Blanc			12

WHITE

Kopiko Bay Sauvignon Blanc (Marlborough)	8.5	13.5	39.5
Baby Doll Sauvignon Blanc (Marlborough)	9	14.5	43
Graham Norton Sauvignon Blanc (Marlborough)	10.5	17	50
Kopiko Bay Chardonnay (Marlborough)	8.5	13.5	39.5
Brookfield's Bergman Chardonnay (Hawkes Bay)	11	18	52
Bastard Chardonnay (Marlborough)	13.5	23.5	67
Kopiko Bay Pinot Gris (Marlborough)	8.5	13.5	39.5
Baby Doll Pinot Gris (Marlborough)	9	14.5	43
The Ned Pinot Gris (Marlborough)	10	16.5	48.5
Stonyridge Fallen Angel Riesling (Marlborough)	10.5	17	50
Baby Doll Rose (Marlborough)	9	14.5	43
The Ned Rose (Marlborough)	10	16.5	48.5
Graham Norton Rose (Marlborough)	10.5	17	50

RED

Trinity Hill Pinot Noir (Hawkes Bay)	10.5	17	50
Cherry Block Pinot Noir (Central Otago)	13	22.5	65
Madam Sass Pinot Noir (Central Otago)	14	23	67
Kopiko Bay Merlot (Gisborne)	8.5	13.5	39.5
Chakana Malbec (Mendoza, Argentina)	11	18	52
Angus the Bull Cabernet Sauvignon (Victoria)	12	20.5	56
Trinity Hill Syrah (Hawkes Bay)	10.5	17	50
Tyrell's Old Winery Shiraz (McLaren Vale)	10.5	17	50
Kingston Estate Shiraz (Clare Valley)	11	18	52

SHARING JUGS – ALL \$25

PIMM'S

This classic is back in vogue w all the bells & whistles all you need to decide is if you want lemonade or ginger ale

SANGRIA BLANC & BERRY

Pinot Gris, berries, oranges topped w lemonade

SANGRIA ROUX & CITRUS

Merlot, oranges, lemons & apples topped w lemonade

**MASTER ^{AND}
APPRENTICE**