

## BREADS

**INDIAN PAN FRIED BREAD** 8.5  
with spiced eggplant dip (v)

**LEBANESE FLAT BREAD** 9.8  
with goats cheese, figs and prosciutto or tandoori chicken, cumin yoghurt and coriander

## SHARES

sicilian caponata, aubergine, red peppers, olives, pine nuts and sour dough (v) 10.5

chorizo, garlic prawns, daikon and chermoula (gf) 13.0

smoked beef sliders 11.5

grilled squid, pickled shallots, crispy kale, sesame seeds and gremolata (gf) 11.5

smoked pork ribs with whisky bbq sauce, apple and fennel slaw (gf) 13.0

crumbed buttermilk chicken wings with spiced minted peanut dip 11.5

## SOFT SHELL TACOS

spicy braised pork, fennel slaw with lemon aioli 13.5

chilli fish, coriander and lime mayo 15.0

jerk chicken, jalapenos and tomato relish 13.5

## BOARDS

**THE APPRENTICE** 45.0  
cured meats, cheese, sundried tomatoes, marinated olives, dips and homemade crostini

**THE MASTER** 55.0  
bourbon braised pork ribs, buttermilk chicken wings, pan-fried garlic prawns, tomato and parma ham bruschetta, arancini balls and lebanese flat bread

## BURGERS

all burgers served on a brioche bun with a side of waffle fries (gf bun add \$3)

**PULLED PORK** 20.5  
with pickled cabbage and fennel slaw, bbq sauce and cheddar cheese

**WAGYU BEEF** 21.5  
with lettuce, tomato, egg, bacon, pickles, mustard and tomato relish – add cheese 1.5

**CRUMBED CHICKEN** 20.5  
with coleslaw, jalapenos, corn chips and guacamole

**SMOKED CHEDDAR AND LENTIL BURGER** 19.5  
with lettuce, beetroot and carrot slaw and paprika aioli (v)

## MAINS

**PORK BELLY** 28.0  
with cauliflower puree, kumara gratin, marinated tofu and port jus (gf)

**MINTED PISTACHIO CRUSTED LAMB RUMP** 32.5  
with parsnip, brussel sprouts and red wine jus

**350G RIB EYE** 34.5  
with potato gratin, sautéed beans, choice of sauce mushroom/ green peppercorn (gf)

**PANKO CRUMB CHICKEN PARMIGIANA** 24.5  
with garden salad and fries

**GRILLED SALMON** 27.5  
with edamame and shrimp risotto, roquette salad with lemon butter sauce (gf)

**STUFFED CHICKEN BREAST** 30.0  
with feta and peas, roast baby turnips, jus and truffle oil (gf)

**PUB STYLE FISH AND CHIPS** 23.5  
with crushed peas, tartare and lemon wedge (gf)

**PUMPKIN RAVIOLI** 24.0  
with creamy basil sauce, roasted pine nuts and crispy basil (v)

**1KG MUSSEL POT** 22.5  
with your choice of sauce: thai curry/ white wine cream/ tomato, chilli and garlic

## SALADS

**PAN-FRIED SALMON** 20.0  
with mesclun, moong sprouts, rice noodles, red onion dressed with chilli and lime (gf)

**SMOKED CHICKEN** 21.5  
with melon, rocket, fennel, mint and shaved coconut

**PALEO VEGETABLE SALAD** 17.5  
with spinach, avocado, roasted seeds and nuts (gf) – add selva's crusted chicken 5.0

**SHREDDED BEEF** 18.5  
with cos, radicchio, beetroot, goats cheese, coriander, sesame seeds and walnut dressing

## SIDES

ALL 9.5

**GRILLED EGGPLANT**  
with peanut and lime dressing

**ROASTED BROCCOLI**  
with pecorino romano

**GREEN SALAD**  
with honey mustard vinaigrette dressing

**CRISPY BAKED SPUDS**  
with gravy

## DESSERTS

ALL 10.0

**CHOCOLATE TRIO**  
with mandarin gel on chocolate soil with crushed meringue

**BAKED RICOTTA**  
with caramelised peaches

**CARAMEL GLAZED SPONGE PUDDING**  
with lemon fraiche and almond shards

**MASTER AND APPRENTICE TIRAMISU**  
with mascarpone

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

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## ON TAP

Glass/Large/Jug  
285ml/425ml/1L

M&A Guest Tap 9/11/23.5  
Panhead Quickchange XPA 9/11/23.5  
Panhead Blacktop Oat Stout 9/11/23.5  
Panhead Supercharger APA 9/11/23.5  
Little Creatures Pale Ale 9/11/22.5  
Little Creatures Pilsner 9/11/22.5  
Emerson's Bookbinder 8/11/22.5  
Emerson's London Porter 8/11/22.5  
Emerson's Pilsner 8.5/11/22.5  
Emerson's Daredevil 10/12.5/25.5  
Steinlager Classic 8/9/18  
Steinlager Tokyo Dry 8.25/9.5/21.5  
Mac's Mid Vicious 6.75/8.25/18  
Mac's Cloudy Apple 7.5/9.5/19.5

Glass/Large/Jug  
330ml/500ml/1L

Stella Artois 330ml/500ml 8.5/11/22  
Hoegaarden 330ml/500ml 10.5/15/—  
Leffe Blond 330ml/500ml 9/15/—  
Leffe Brun 330ml/500ml 9/15/—

