

## History of McGavin's Brewery and its founder

George Lindsay McGavin was born and raised in Kirriemuir, Scotland, before coming to New Zealand for the Gold Rush in the early 1850s. After the Gold Rush, McGavin made his way to Dunedin. He undertook various jobs, before establishing McGavin & Company Union Brewery in August 1882.

McGavin's Union Brewery was operated by McGavin & Co, which originally consisted of Mr George McGavin, Mr Alexander McGregor, and Mr William Smith. After the death of Smith, and the retirement of McGregor, Mr William Smith Junior joined the company. McGavin passed away in 1896 and Mr George Wright, McGavin's nephew, teamed with William Smith Junior to run the very successful brewing business.

McGavin & Co owned an acre and a half of land, which held two breweries and malthouses. Thirty people were employed in the extensive property, including three permanent travellers who visited customers throughout the country.

McGavin's beer earned over 30 awards in its time, both nationally and internationally, proving that they really did make great ale. It was described as resembling English Ale in taste and impossible to distinguish the difference.

New Zealand Breweries was formed in 1923. It was made up of ten breweries throughout the country, including McGavin & Co Union Brewery. A change in brewing meant that the small Dunedin brewery could not keep up with the new method of brewing, and was sold to R Powley Co Ltd in 1949. The brewery was then sold back to New Zealand Breweries to be used only for bottling. The brewery was eventually demolished in 1971 with the only part remaining being the malthouse.

The Dunedin Leisure Lodge was built on the original site of the McGavin & Co Union Brewery. The remains of the malthouse became the smaller of the two function rooms at the hotel - the Oast House. The larger function room and the on-site restaurant took on the name of the old brewery, the McGavin Room and McGavin's Restaurant and Bar.



## Entrée

Toasted garlic baguette, flaky sea salt and olive oil	\$12.00
Toasted garlic bread with melted cheese and basil pesto	\$14.00
Flaky salt & Sichuan pepper calamari, smoked chilli mayonnaise, preserved lemon, petite salad green	\$18.00
Seafood chowder - smoked fish, mussels, squid, prawns, roast garlic, leeks, served with toasted ciabatta	\$21.00
Warm pork and prawn salad, mixed greens, tomato, coconut, sweet chilli, coriander and toasted cashew nuts	\$21.00
Thai Beef salad, julienne vegetables with kaffir lime and mint leaves, sriracha sauce, sweet potato crisps	\$21.00
Buttermilk karaage fried chicken, mixed green slaw, kewpie mayonnaise, ponzu	\$18.00
Warm saffron couscous and peppered tofu salad, dried apricots, sunflower and pumpkin seeds	\$18.00

### Dietary information

We take dietary & allergen requests very seriously, however, we cannot guarantee no cross-contamination. Please talk to your server regarding your dietary needs.

## Burgers and Pasta

Beef burger, cheese, lettuce, bacon, tomato, pickled gherkins & beetroot on brioche bun, served with fries and aioli	\$28.00
Quinoa and feta burger, lettuce, tomato, beetroot, caramelised onion on brioche bun, served with fries and aioli	\$28.00
Tagliatelle carbonara, streaky bacon, creamy parmesan, chorizo crumbs, soft egg yolk	\$28.00
Chicken fettuccine, braised tomato, basil pesto, roasted red onions, parmesan cheese	\$28.00

## Mains

250g ribeye steak, leek and mash potato, steamed fresh vegetables, green peppercorn sauce	\$38.00
Medium-rare beef medallions, roast garlic butter, mushroom sauce, scalloped potatoes, steamed broccoli	\$38.00
Braised lamb shank, tomatoes, fresh thyme, Pinot Noir gravy, served with leek and potato mash	\$32.00
Pan-fried Blue Cod, lemon Vermouth cream sauce, green grapes, scalloped potatoes and salad	\$36.00
Battered Blue Cod, green salad, fries, tartare sauce and lemon	\$36.00
Crispy skin salmon fillet, warm saffron couscous salad, dried apricots, sunflower and pumpkin seeds, pita crisps, rouille sauce	\$36.00
Slow-cooked pork belly, poached pear, steamed rice, pork crackling, braised leek and mulled wine jus	\$36.00

## Sides

Leek and potato mash	\$9.00
Fries	\$9.00
Roast potato	\$9.00
Steamed vegetables	\$9.00
Green salad	\$9.00

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## Dessert

Sticky toffee pudding, served with butterscotch sauce, cookie crumble and a scoop of vanilla ice cream	\$14.00
Chocolate fudgy brownie, served with chocolate sauce and a scoop of vanilla ice cream	\$14.00
Kiwi pavlova with kiwifruit and cream, served with a scoop of vanilla ice cream	\$14.00
Tiramisu served with cream and ice cream	\$14.00

## Kid's Menu

*All meals include an ice cream sundae!*

### Chicken tenders

Crumbed chicken tenderloins served with fries & tomato sauce or fresh salad	\$12.50
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### Fish & chips

Market fish served with fries & tomato sauce or fresh salad	\$12.50
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### Toastie

Choice of ham & cheese, or cheese & tomato, served with fries & tomato sauce or fresh salad	\$12.50
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# MCGAVIN'S RESTAURANT BEVERAGE LIST

## **BOTTLED BEERS**

Monteith's Original Ale	\$9.00
Monteith's Pilsner	\$9.00
Monteith's Black	\$9.00
Corona	\$9.50
Monteith's Phoenix	\$9.50
Monteith's Patriot APA	\$10.00
Tiger Original	\$9.00
Tiger Crystal	\$9.00
Speight's	\$9.00
Heineken	\$9.50
Heineken Light	\$8.00
Heineken 0.0%	\$8.00
DB Export Citrus 2%	\$8.00
DB Export Citrus 0%	\$8.00

## **CIDER**

Monteith's Crushed Apple Cider	\$9.00
Rekorderlig Strawberry and Lime 500ml	\$12.00

## **TAP BEER**

	<b>12 oz</b>	<b>Handle</b>
Heineken	\$10	\$13.00
Tuatara Hazy Pale Ale	\$11	\$14.00
Export Low Carb	\$ 9	\$10.50

## **SOFT DRINKS AND JUICES**

Coca Cola Range 250ml	\$3.50
Schweppes Range 250ml	\$3.50
Sparkling Mineral Water 300ml	\$5.00
Sparkling Mineral Water 700ml	\$12.00
Fruit Juice (Orange, Pineapple, Tomato, Apple)	\$4.50

## **HOUSE WINE SELECTIONS**

<b>White Grape Selection</b>	\$9.50 / \$42.00
Chardonnay, Sauvignon Blanc, Pinot Gris	
<b>Red Grape Selection</b>	\$9.50 / \$42.00
Pinot Noir, Merlot, Shiraz, Rose	

**METHODE TRADITIONELLE**

Brancott Estate Brut Cuvee (750 ml)	\$40.00
Brancott Estate Brut Cuvee (200ml Piccolo)	\$14.00
MUMM NV Cordon Rouge	\$125.00

**SAUVIGNON BLANC**

Boundary Rapaura Road Sauvignon Blanc (Marlborough)	\$45.00
Maude (Central Otago)	\$50.00

**CHARDONNAY**

Lamont Chardonnay (Central Otago)	\$56.00
St Clair (Marlborough)	\$45.00
Mt Difficulty Roaring Meg (Central Otago)	\$62.00

**PINOT GRIS**

Main Divide (Marlborough)	\$46.00
Akarua (Central Otago)	\$58.00

**CABERNETS & MERLOT**

Toi Toi Merlot (Hawkes Bay)	\$46.00
Ngatarawa Stables Cabernet Sauvignon	\$46.00

**SYRAH**

Last Shepherd (Hawkes Bay)	\$50.00
Arrogant Frog Croak Rotie Shiraz (France)	\$50.00

**PINOT NOIR**

Judge Rock Pinot Noir 2015 (Central Otago)	\$68.00
Judge Rock Pinot Noir 2017 (Central Otago)	\$73.00
Roaring Meg Pinot Noir (Central Otago)	\$59.00

**ROSE**

Rabbit Ranch (Central Otago)	\$49.00
Judge Rock Rose (Central Otago)	\$52.00

**PORTS & SHERRY (60ml)**

Taylors 10-year-old Tawny Port (Portugal)	\$12.50
Grahams 10 -year-old Tawny Port	\$11.00
The Verdict Port Judge Rock	\$10.50
Rich Cream	\$7.00

**STANDARD SPIRITS (15ml / 30ml)**

Jim Beam, Coruba, Johnnie Walker, Bacardi, Smirnoff, Gordon's & Brandy	\$9.00 / \$12.00
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**PREMIUM SPIRITS (15ml / 30ml)**

\$10.00 / 13.00