MACKSVILLE

Welcome to THE MACKSVILLE HOTEL

Please order & pay at the bar

We hope you enjoy your meal

\$1.00 Surcharge Per Meal Applies to Takeaway Orders.



HAPPY-TISERS

BBQ	Chicken	Wings	GF									.1	1	4
Chicke	n winge toe	ead in Tax	(20	DD	\cap	0	21	10	_	144	ii+	h		

Ranch dipping sauce

Spicy Mac & Cheese Bites GF 15

Macaroni & cheese bites with bacon & jalapenos in a parmesan crust with white bbg sauce & pickled vegetables

Grilled tortillas filled with tex mex roasted vegetables & refried beans & melted cheese on a sweet chilli & sour cream smear. Topped with a fresh tomato, capsicum, cucumber & onion salsa (pico de gallo)

Lamb Koftas GF

Housemade lamb koftas with warm flatbread. hummus, sumac salad & tzatziki

BREAKTHEBREAD

Garlic Cobb Loaf

Bruschetta vec
Fries
Cooked until lightly golden Sauce: gravy, mushroom, pepper, diane or creamy garlic
Crispy fried onion rings with chipotle aioli
Sweet Potato Fries VEG
Sweet potato fries with garlic aioli

BBQ Pork Fries

Brisket Fries

& aioli

Fries loaded with BBQ pulled pork, melted cheese & topped with sour cream & sweet chilli sauce

Fries loaded with smoked brisket, double melted

cheese, pickled jalapenos & topped with bbg sauce

PUB FAVOURITES

Member	Non-Member
Nachos 3 ways Peg option. Nachos 3 ways Peg option. Nachos 3 ways Nachos 3 ways Peg option. Nachos 3 ways Peg 20 Choice of: Vegetarian, Shredded Chicken OR Brisket. Served on corn chips with melted cheese, sour cream, guacamole & fresh tomato, capsicum, cucumber & onion salsa (pico de gallo) Salt & Pepper Squid Pepper Squid	Chicken Schnitzel Cooked until golden & served with fries, salad & sauce (gravy, mushroom, pepper, diane or creamy garlic) Add: S&P Squid in garlic sauce
SIGNATURE SIDES Fries 3 Charred Corn Ribs 3 Roast Potatoes 3 Mashed Potato 3 Sweet Potato Fries 4 Crunchy Slaw 4 Garden Salad 4	Pepper, Mushroom, Diane, Gravy or Creamy Garlic. (Note: All of our Sauces are GF) House Hot Sauce 2

Vegetables & Roast Potatoes5

SMOKEHOUSE

We smoke our meats over different flavoured wood chips at a low temperature for many hours. All of our meats are probed to ensure they are cooked to the correct temperature.

Steak Sandwich GF = GF bun	MINI ME'S
bacon jam, melted cheese, lettuce, tomato, chipotle aioli & house BBQ sauce on toasted Turkish bread. Served with sweet potato fries	Popcorn Chicken
Add BBQ Chicken Wings (3)	Battered Fish
Japanese panko crumbed boneless pork cutlet on sticky rice with pickled ginger, sesame slaw & finished with kewpie mayo, teriyaki sauce & black sesame seeds	golden & served with fries & tomato sauce Cheeseburger Sliders
Tandoori Chicken GF 24	SWEETEN THE DEAL
Smoked ½ chicken marinated in yoghurt & Tandoori spices with fragrant rice, warm roti bread	Churros
& a creamy tomato capscicum sauce	Warm donut sticks dusted with sugar & cinnamon & served with melted nutella dipping sauce & ice
Moroccan Lamb Salad GF	cream
warm chat potatoes, roast pumpkin, Spanish onion, capsicum, fetta, mixed leaves, honey mustard & drizzled with yoghurt dressing	Hokey Pokey Waffle
Braised Beef Cheeks GF 25 Smoked & braised beef cheek in a rich root	honeycomb crumbs
vegetable demi glaze on mashed potato	Deep Fried Mars Bar
Sesame Crusted Salmon25 Baked sesame crusted Salmon with ramen	Tiramisu Cup
noodles, enoki mushrooms, Asian vegetables & smokey miso broth	Layers of coffee-soaked sponge, mascarpone, whipped cream & finished with crumbled chocolate.
Ribs & Wings Combo GF = no fries 28	
½ rack of smoked pork ribs in a chipotle smoked BBQ sauce & BBQ chicken wings with crunchy	GELATO
slaw, charred corn ribs & fries	1 Scoop 4.5
Smokehouse Tasting Plate GF 30 BBQ chicken wings, ribs, pulled pork, brisket & Moroccan lamb with crunchy slaw, charred corn ribs & chat potatoes	2 Scoops
Texas Style Pork Ribs GF = no fries 32	2 Toppings
Smoked full rack of pork ribs in a chipotle BBQ sauce with charred corn ribs, crunchy slaw & fries	3 Toppings
	Distance (Issue & State of the Issue)

Pick your flavour & add your toppings.

	NAME OF TAXABLE
ONTAP	WHITE WINE
SEE BAR FOR DETAILS	150ML 250ML Bottle
COCKTAILC	STUDIO SERIES
COCKTAILS	SAUV BLANC7.51126
PURPLE RAIN 16 Vodka, blue curacao, grenadine, lemonade & raspberries	BROWN BROTHERS 'MOONSTRUCK' PINOT GRIGIO7.51126
STRAWBERRY SOUR 16 Vodka, strawberry vok, strawberry syrup & lime juice	BROWN BROTHERS 'MOONSTRUCK' MOSCATO
APPLETINI	MOUNT RILEY SAUV BLANC 9.5 14.5 36
Apple liqueur, vodka, apple juice & lemon juice	TAYLORS 'AGE BEFORE
FIERY MARGO	BEAUTY' ROSE'
Fireball, agave syrup, pineapple juice, jalapenos & chilli salt	TULLOCH VERDELHO 9.5 14.5 36
PINA COLADA18	PETER LEHMANN H&V
Bacardi, malibu, coconut cream & pineapple	RIESLING
juice MANGO MOJITO	LAMBROOK ADELAIDE HILLS SAUV BLANC101542
mint 49	DED WILLE
MILO-TINI	RED WINE
MOCKTAILS	150ML 250ML Bottle
	STUDIO SERIES MERLOT 7.5 11 26
CHOC MOC	TULLOCH CAB SAUV 9.5 14.5 36 TAYLORS 'GO DOWN IN
ISLAND DREAM 10	FLAMES' SHIRAZ
Pineapple, pineapple juice,& coconut cream	ROCHFORD LATITUDE
MANGO SUNRISE	PINOT NOIR
CDADIZI INC. WINE	TEA&COFFEE
SPARKLING WINE	
Bottle	Cup Mug
ANGOVES BRUT CUVEE PICCOLO 9	FLAT WHITE4.55
YELLOWTAIL ROSE BUBBLES	CAPPUCCINO4.55
PICCOLO9	LATTE4.55
BROWN BROTHERS	HOT CHOCOLATE4.5 5
PROSECCO PICCOLO 9.5	SELECTION OF TEAS 4.5
WILLOWGLEN SPARKLING BRUT28	ADD SYRUP / EXTRA SHOT 0.5
ROCHFORD LATITUDE	