

THE MACKSVILLE HOTEL

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.**

VEG Vegetarian **GF** Gluten Free

Seafood: A = Australian I = Imported M = Mixed

**Note: Our standard fries are gluten free, but
may contain traces due to shared cooking oil**

HAPPY-TISERS

BBQ Chicken Wings **GF**14
*Chicken wings tossed in Texas BBQ sauce with
Ranch dipping sauce*

Prawn Tostada (I) 16
*Fried tortilla with avocado smear, mildly spiced
prawns (I), lettuce, sour cream & fresh tomato
capsicum, cucumber & onion salsa (pico de gallo)*

Hot Honey Cauliflower Bites **VEG** . . . 16
*Crispy cauliflower bites tossed in a hot honey
glaze with chipotle aioli*

Thai Fish Cakes (I)16
*Golden Barramundi Thai fish cakes (I) with
aromatic herbs & spices, pickled vegetables & a
nam jim dipping sauce. 2 to a serve*

BREAK THE BREAD

Garlic Cobb Loaf10
Hot garlic deliciousness!
Add Cheese 1
Add Bacon 1
Add Sweet Chilli 1

Loaded Turkish Bread 15
*Charred Turkish bread topped with pesto, salami,
roast capsicum & balsamic glaze*

BOWL ME OVER

Fries **VEG** 8
Cooked until lightly golden
*Sauce: gravy, mushroom, pepper,
diane or creamy garlic* 2

Cajun Fries **VEG** 9
Golden fries with cajun seasoning

Potato Scallops **VEG** 10
*Crispy fried battered potato scallops (3) with sweet
chilli & sour cream & topped with fresh tomato,
capsicum, cucumber & onion salsa (pico de gallo)*

Sweet Potato Fries **VEG** 12
Sweet potato fries with garlic aioli

BBQ Pork Fries 14
*Fries loaded with BBQ pulled pork, melted cheese
& topped with sour cream & sweet chilli sauce*

Irish Spice Bag 16
*Crispy fries, crunchy karaage chicken pieces,
capsicum & onion, tossed in our spice blend with
curry sauce for dipping*

PUB FAVOURITES

Member



Non-Member



Seafood: A = Australian I = Imported M = Mixed

Pulled Pork Chimichanga

M

19

NM

21

Tortilla filled with pulled pork, Mexican rice & melted cheese. Lightly fried & topped with salsa, sour cream, guacamole & pico de gallo (tomato, capsicum, cucumber & onion salsa)

Fried Chicken Burger

GF

= GF bun.

M

19

NM

21

Buttermilk fried chicken with crunchy slaw & Chipotle aioli on a toasted bun. Served with fries
Add: BBQ Chicken Wings (3)

6

Burrito Bowl

VEG

option.

M

20

NM

22

Choice of: Vegetarian, Cajun Chicken OR Brisket.
Cajun rice, corn & black bean salsa, lettuce, cheese, sour cream, guacamole & fresh tomato, capsicum, cucumber & onion salsa (pico de gallo) with crispy tortilla triangles

Salt & Pepper Squid (I)

GF

M

20

NM

22

Garden Salad with lightly seasoned, golden squid (I) & drizzled with garlic aioli
Add: Side of Fries

3

Barramundi Fillet (I)

GF

M

20

NM

22

Barramundi fillet (I), grilled (GF) or beer battered.
Cooked until golden, with fries, salad, lemon wedges & tartare sauce

Add: S&P Squid (I) in garlic sauce

4

Add: Prawns (I) in garlic sauce

6

Chicken Schnitzel

M

20

NM

22

Cooked until golden & served with fries, salad & sauce (gravy, mushroom, pepper, diane or creamy garlic)

Add: S&P Squid (I) in garlic sauce

4

Add: Prawns (I) in garlic sauce

6

Rump Steak

GF

M

22

NM

24

Cooked to your liking & served with fries, salad & sauce (gravy, mushroom, pepper, diane or creamy garlic)

Add: S&P Squid (I) in garlic sauce

4

Add: Prawns (I) in garlic sauce

6

Sizzling Fajita Plate

Soft tortillas (3) with lettuce, cheese, guacamole, sour cream & fresh tomato, capsicum, cucumber & onion salsa (pico de gallo), grilled onion & capsicum

Cajun chicken pieces

M

23

NM

25

Tex-Mex vegetables

VEG

M

20

NM

22

Roasted seasonal vegetables in tex mex herbs & spices

Add: extra tortillas (3)

3

Chicken Parmigiana

M

24

NM

26

Chicken Schnitzel topped with Napoli sauce, bacon & melted cheese. Served with fries & salad

SIGNATURE SIDES

Fries

3

Charred Corn Ribs

3

Smashed Rosemary Potatoes

3

Mashed Potato

3

Vegetables & Chips

3

Sweet Potato Fries

4

Crunchy Slaw

4

Garden Salad

4

Vegetables & Potatoes

5

A BIT SAUCY

Extra Sauce

GF

2

Pepper, Mushroom, Diane, Gravy or Creamy Garlic.

(Note: All of our Sauces are GF)

House Hot Sauce

2

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.

Triple B Burger ^{GF} = GF bun22

Low & slow smoked brisket, bacon wrapped smoked brie, pickled red onion, lettuce, tomato, special sauces on a toasted milk bun with fries
Pair with: Tulloch Cab Sauv or Pacific Ale

Steak Sandwich ^{GF} = GF bun.24

Reverse seared smoked sirloin (medium) with bacon jam, melted cheese, lettuce, tomato, chipotle aioli & house BBQ sauce on toasted Turkish bread. Served with sweet potato fries

Add BBQ Chicken Wings (3)6

Pair with: Brown Bro Shiraz or Pale Ale

Chicken Tikka Masala25

Chargrilled marinated chicken in a mild creamy tomato sauce with fragrant Indian spices, rice & warm roti bread

Pair with: Brown Bro Pinot Grigio

Pork Tonkatsu25

Japanese panko crumbed boneless pork cutlet on sticky rice with pickled ginger, sesame slaw & finished with kewpie mayo, teriyaki sauce & black sesame seeds

Pair with: Brown Bro Prosecco

Chicken Scallopini ^{GF}26

Grilled chicken topped with creamy garlic, mushroom & bacon sauce with chat potatoes & broccolini

Pair with: Mount Riley Sauv Blanc

Lamb Shank Pie26

Tender fall off the bone lamb shank braised in a mild spiced sauce with root vegetables, mashed potato & topped with flaky puff pastry

Pair with: Angoves Little Birdy Pinot Noir

Ribs & Wings Combo ^{GF}28

½ rack of smoked pork ribs in a chipotle smoked BBQ sauce & BBQ chicken wings with crunchy slaw, charred corn ribs & fries

Pair with: Tulloch Verdelho

Texas Style Pork Ribs ^{GF}32

Smoked full rack of pork ribs in a chipotle BBQ sauce with charred corn ribs, crunchy slaw & fries

Pair with: Taylors 'Age Before Beauty' Rosé

Smokehouse Tasting Plate ^{GF}34

BBQ chicken wings, ribs, pulled pork, brisket & hasselback cheese kransky, with crunchy slaw, charred corn ribs & smashed rosemary potatoes

Pair with: Peter Lehmann H&V Riesling

MINI ME'S

Popcorn Chicken10

Cooked until golden & served with fries & tomato sauce

Pasta Boscaiola10

Pasta in a creamy garlic, mushroom & bacon sauce & topped with cheese (unable to take mushrooms out)

Cheeseburger Sliders10

Two cheeseburger sliders with beef pattie, melted cheese & tomato sauce with fries

SWEETEN THE DEAL

Churros10

Warm donut sticks dusted with sugar & cinnamon & served with melted nutella dipping sauce & ice cream

Hokey Pokey Waffle10

Warm Belgium waffle with vanilla ice cream with lumps of honeycomb & toffee, drizzled with salted caramel sauce & sprinkled with honeycomb crumbs

Apple Pie Bites10

Golden apple pie bites filled with warm cinnamon-spiced apple, finished with vanilla ice cream & drizzled with salted caramel & chocolate fudge sauces

GELATO

1 Scoop4.5

2 Scoops6

A selection of flavours are available from our Gelato Bar located in the main bar. Available in Cup

1 Topping1

2 Toppings2

3 Toppings3

Pick your flavour & add your toppings.

ON TAP

SEE BAR FOR DETAILS

COCKTAILS

BANANA NUT	20
<i>Blue vok, malibu, banana vok, coconut cream, honey & coconut rim</i>	
COCO MARGY	20
<i>Tequila, cointreau, lemon juice, agave syrup, coconut milk, roasted coconut rim</i>	
MELON SOUR	20
<i>Midori, vodka, lemon juice, melon dew sugar syrup & foamer</i>	
HARD MANGO ICED TEA	20
<i>Bacardi, mango vok, mango sugar syrup, lemonade, mango iced tea & mint</i>	
DRAGON OMBRE	20
<i>Vodka, lime juice, honey syrup, lemonade & dragon fruit</i>	
ESPRESSO MARTINI	20
<i>Vodka, kahlua, espresso coffee</i>	
APPLE CRUMBLE	20
<i>Apple crumble liqueur, butterscotch schnapps, milk, cream, caramel sauce, whipped cream & scotch finger crumble</i>	

MOCKTAILS

LYCHEE LOVER	10
<i>Muddled lychee, lychee syrup, lime juice, soda water & lychee</i>	
SHIRLEY TEMPLE FLOAT	10
<i>Grenadine, lemonade, whipped cream, ice cream, red sugar & cherry</i>	
ORANGE COCONUT CRUSH	10
<i>Orange muddled, coconut cream, vanilla, coconut water, coconut rim & dehydrated orange</i>	

SPARKLING WINE

	Bottle
ANGOVES BRUT CUVÉE PICCOLO ...	9
YELLOWTAIL ROSE BUBBLES PICCOLO	9
BROWN BRO PROSECCO PICCOLO	9.5
BROWN BRO <u>ZERO</u> PROSECCO PICCOLO	9.5
WILLOWGLEN SPARKLING BRUT	28
BROWN BRO PROSECCO	35

WHITE WINE

	150ML	250ML	Bottle
BROWN BRO <u>ZERO</u> MOSCATO PICCOLO			9.5
BROWN BRO <u>ZERO</u> PINOT GRIGIO PICCOLO			9.5
STUDIO SERIES SAUV BLANC	7.5	11	26
BROWN BROTHERS ‘MOONSTRUCK’ PINOT GRIGIO	7.5	11	26
BROWN BROTHERS ‘MOONSTRUCK’ MOSCATO	7.5	11	26
TAMBURLAINE CHARD	9	13.5	32
MOUNT RILEY SAUV BLANC ..	9.5	14.5	36
TAYLORS ‘AGE BEFORE BEAUTY’ ROSE’	9.5	14.5	36
TULLOCH VERDELHO	9.5	14.5	36
PETER LEHMANN H&V RIESLING	10	15	40
CASSEGRAINS SEASONS SAUV BLANC	10	15	40

RED WINE

	150ML	250ML	Bottle
STUDIO SERIES MERLOT ..	7.5	11	26
BROWN BRO SHIRAZ	8.5	13	30
TULLOCH CAB SAUV	9.5	14.5	36
ANGOVES LITTLE BIRDY PINOT NOIR	9.5	14.5	36

TEA & COFFEE

	Cup	Mug
FLAT WHITE	4.5	5
CAPPUCCINO	4.5	5
LATTE	4.5	5
HOT CHOCOLATE	4.5	5
SELECTION OF TEAS		4.5
ADD SYRUP / EXTRA SHOT		0.5