

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

HAPPY-TISERS

BBQ Chicken Wings **GF** **12**
Chicken wings tossed in Texas BBQ sauce with Ranch dipping sauce

Scallops with Bacon Jam **15**
Seared scallops topped with bacon jam & crispy chorizo on sweet potato puree

Vegetarian Potato Skins **VEG** **15**
Potato skins stuffed with capsicum, onion, corn & mushrooms in a housemade tomato sauce. Topped with melted cheese & sour cream

Pulled Pork Chimmichanga **15**
Tortilla filled with pulled pork, Mexican rice & melted cheese. Lightly fried & topped with sour cream, guacamole & pico de gallo (tomato, cucumber & onion salsa)

BREAK THE BREAD

Garlic Cobb Loaf **7**
Hot garlic deliciousness!
Add Cheese **1**
Add Bacon **1**
Add Sweet Chilli **1**

Cheese Fondue **15**
A pot of melted cheese with grilled bread & a selection of crackers, cured meats & vegie sticks

BOWL ME OVER

Fries **6**
Cooked until lightly golden
Sauce: gravy, mushroom, pepper, diane or creamy garlic **1**

Onion Rings **VEG** **8**
Crisy fried onion rings with chipotle aioli

Sweet Potato Wedges **8**
Cooked until lightly golden with garlic aioli

Chilli Cheese Fries (medium) **12**
Fries loaded with housemade Texas Chilli Beef (medium), melted cheese & topped with sour cream & pico de gallo (tomato, cucumber & onion salsa)
Add: House Hot Sauce **2**

Popcorn Chicken Fries **12**
Fries loaded with popcorn chicken, melted cheese & topped with sour cream & sweet chilli sauce

PUB FAVOURITES

Chicken & Pumpkin Lasagne15

Chicken, pumpkin & pinenut lasagne served with fries & salad

Nachos 3 ways ^{VEG} = roast vegetable. . . 15

Choice of: Vegetarian, Shredded Chicken OR Brisket. Served on corn chips with sour cream, guacamole & fresh tomato, cucumber & onion salsa (pico de gallo)

Chicken Schnitzel16

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

Add: S&P Squid in garlic sauce 4

Add: Prawns in garlic sauce 6

Barramundi Fillet ^{GF} = no fries 16

Choice of Grilled (GF) or Beer Battered. Cooked until golden. Served with fries, salad, lemon wedges & tartare sauce

Add: S&P Squid in garlic sauce 4

Add: Prawns in garlic sauce 6

Salt & Pepper Squid ^{GF} = no fries . . . 16

Garden Salad with lightly seasoned, golden squid & drizzled with aioli

Add: Side of Fries 2

Macksville Fried Chicken Burger. . . 16

Buttermilk fried chicken with crunchy slaw & Chipotle aioli on a toasted bun. Served with fries

Add: BBQ Chicken Wings (3) 5

Sizzling FajitaPlate

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

Cajun chicken pieces16

with onion & capsicum

Mediterranean vegetables ^{VEG} 16

with onion & capsicum

Add: extra tortillas (3) 3

Chicken Parmigiana18

Chicken Schnitzel cooked until golden & topped with Napolitano sauce, bacon & melted cheese. Served with fries & salad

Chilli Beef (medium) 18

Housemade Texas Chilli Beef (medium) served in a crusty cobb loaf with sour cream & pico de gallo (tomato, cucumber & onion salsa)

Add: House Hot Sauce 2

Rump Steak ^{GF} = no fries 18

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

Add: S&P Squid in garlic sauce 4

Add: Prawns in garlic sauce 6

SIGNATURE SIDES

Fries 2

Charred Corn on the Cob 3

Roast Potatoes 3

Crunchy Slaw 4

Garden Salad 4

Vegetables & Roast 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.

Smokehouse Steak Sandwich 18

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

Add BBQ Chicken Wings (3)5

Burrito Bowl VEG = roast vegetable 18

Cajun rice, charred corn & black bean salad, lettuce, cheese, guacamole, sour cream & fresh tomato, cucumber & onion salsa (pico de gallo) with crispy tortilla triangles. Choose between: shredded chicken, brisket, pulled pork or Roast vegetable (veg)

Add: an extra meat6

Creamy Pesto Chicken 20

Smoked ½ chicken topped with a creamy pesto sauce with sundried tomatoes, broccolini & smashed chat potatoes

Lamb Shank Pie 22

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

King Pork Cutlet GF 24

King Pork Cutlet with crispy chat potatoes, blistered tomatoes & a housemade caramel apple sauce

Ribs & Wings Combo GF = no fries . 24

½ rack of smoked pork ribs in a Hickory smoked BBQ sauce & 6 BBQ chicken wings with crunchy slaw, charred corn on the cob & fries

Smokehouse Tasting Plate GF . . . 28

BBQ chicken wings, Ribs, pulled pork & brisket with crunchy slaw, charred corn on the cob & chat potatoes

Texas Style Pork Ribs GF = no fries. . 29

Smoked full rack of pork ribs in a Hickory BBQ sauce with charred corn on the cob, crunchy slaw & fries

MINI ME'S

Popcorn Chicken 8

Cooked until golden & served with fries & tomato sauce

Battered Fish 8

Cooked in our house made batter until lightly golden & served with fries & tomato sauce

Hawaiian Pizza 10

6 inch base, Napoli sauce, bacon, pineapple & double cheese

SWEETEN THE DEAL

Churros 8

Warm doughnut sticks dusted with sugar & cinnamon & served with melted nutella dipping sauce

Hokey Pokey Waffle 8

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

Deep Fried Mars Bar 8

It's melty & gooey in the centre with a crispy battered coating & is topped off with ice cream

Chocolate Fondue 12

A pot of melted milk chocolate with strawberries, marshmallows & pretzels

GELATO

1 Scoop 4.5

2 Scoops 6

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

1 Topping 1

2 Toppings 2

3 Toppings 3

Pick your flavour & add your toppings.

THE MACKSVILLE HOTEL

BRUNCH MENU AVAILABLE SUNDAYS 9.00AM-11.30AM

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BREAKFAST MAINS

Bacon & Egg Roll 10

*Fried egg, bacon & smokey bbq sauce on a
toasted bun*

BLT 10

Bacon, lettuce, tomato, aioli on a toasted bun

Pancake Stack **VEG** 14

*Stack of 3 buttermilk pancakes. Choice of:
Maple Syrup & whipped cream OR
Nutella & strawberries*

Breakfast Burrito 15

*Scrambled eggs, bacon, chorizo, onion, capsicum,
grilled tomato, & cheese wrapped in a soft tortilla.
Topped with sour cream & guacamole*

SIDES

Egg 2

Hash Brown 2

Bearnaise Sauce 2

Hot Sauce 2

Bacon (2) 5

Smashed Avo **VEG** 15

*Smashed Avo with tomato & onion on toasted
Turkish bread with 2 poached eggs*

Add Bacon (2) 5

Eggs Benny 16

*2 poached eggs with rocket & bacon on toasted
Turkish bread with bearnaise sauce*

Brekky Board 18

*2 eggs (poached OR fried), bacon, smoked
sausage, toasted Turkish bread, blistered
tomatoes, hashbrown & tomato relish*

COLD DRINKS

Juices 6

Selection of juices available from the fridge

Milk Shakes 6

*Choice of: Chocolate, Strawberry, Vanilla OR
Caramel*

Smoothies 8

Choice of: Banana, Mango OR Berry

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

ONTAP

SEE BAR FOR DETAILS

COCKTAILS

ESPRESSO MARTINI 14

Vodka, kahlua, espresso coffee

TARTY 14

Gin, cranberry juice, sugar syrup & ginger beer

SWEET HIBISCUS 14

Vodka, triple sec, peach & hibiscus iced tea & soda water

PURPLE RAIN 14

Vodka, blue curacao, grenadine, lemonade & raspberries

PINA COLADA 14

Bacardi, malibu, coconut cream & pineapple juice

FRENCH MARTINI 14

Vodka, Chambord & pineapple juice

BEES KNEES 14

Lemon gin, honey sugar syrup & lemon juice

SPARKLING WINE

Bottle

ANGOVE BRUT PICCOLO 8.5

DE BORTOLI KING VALLEY

PROSECCO PICCOLO 8.5

VILLA JOLANDA ITALIAN

PROSECCO PICCOLO 9

STUDIO SERIES CHARDONNAY

PINOT NOIR 26

TAYLOR MADE PROSECCO 32

WHITE WINE

Glass Bottle

STUDIO SERIES

PINOT GRIGIO 7.5 26

RHYTHM & RHYME ROSE' 7.5 28

ANGOVES CHARDONNAY 7.5

KISSING BOOTH

SAUV BLANC 7.5

SUGAR & SPICE MOSCATO 8 30

HOLLICK 'THE BARD'

CONNAWARRA CHARDONNAY .8 30

GREEN BAY

MARGARET RIVER SSB 8 30

TAMBURLAINE SAUV BLANC ... 8.5 ... 34

MOUNT RILEY SAUV BLANC 8.5 34

TAYLORS PINOT GRIS 8.5 ... 34

RED WINE

Glass Bottle

STUDIO SERIES MERLOT 7.5 26

HOLLICK 'THE BARD'

CONNAWARRA CAB SAUV 8 30

PENINSULA PANORAMA

PINOT NOIR 8 30

TAMBURLAINE SHIRAZ 8.5 34

TAYLORS HOTELIER SHIRAZ ... 8.5 ... 34

ANGOVE CREST CAB SAUV ... 9.5 40

TAMBURLAINE PINOT NOIR ... 10 42

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