

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

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 Twisters 16
Prawn meat in herb & garlic marinade, rolled in crispy spring roll pastry (5) with a fresh Thai side salad, crunchy noodles & mango habanero dressing

Ricotta Gnocchi **VEG 16**
Fluffy pillows of gnocchi in a silky pumpkin & confit garlic puree with wilted baby spinach

Brisket Potato Skins **GF 16**
Crispy skins filled with smoked Brisket, jalapenos, melted cheese, BBQ drizzle & sour cream

BREAK THE BREAD

Garlic Cobb Loaf 9
Hot garlic deliciousness!
Add Cheese 1
Add Bacon 1
Add Sweet Chilli 1

Loaded Hummus **VEG 15**
Hummus dip loaded with tomatoes, cucumber, fetta & olives with a drizzle of garlic infused olive oil & paprika with warmed flatbread

BOWL ME OVER

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

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 10**
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

Peri Peri Chicken Fries 14
Fries loaded with shredded peri peri chicken, melted cheese & drizzled with ranch & peri peri sauce

PUB FAVOURITES

M Member **NM** Non-Member

Burrito Bowl **VEG** option. **M** 18
NM 20
 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 **GF** **M** 18
NM 20
 Garden Salad with lightly seasoned, golden squid
 & drizzled with aioli
 Add: Side of Fries 3

Barramundi Fillet **GF** **M** 19
NM 21
 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

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

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 in garlic sauce 4
 Add: Prawns 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** 21
NM 23

Tex-Mex vegetables **VEG** **M** 18
NM 20
 Roasted seasonal vegetables in tex mex herbs &
 spices
 Add: extra tortillas (3) 3

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 in garlic sauce 4
 Add: Prawns in garlic sauce 6

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 Duck Fat 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.

Steak Sandwich ^{GF} = GF bun. 22

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

Triple B Burger ^{GF} = GF bun 22

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

Beef Cheek Ragout 22

Slow smoked braised beef cheek in a red wine, tomato & vegetable ragout tossed through thick ribbon pasta

Pair with: Studio Series Merlot

Pork Tonkatsu 24

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

Portuguese Chicken ^{GF} 24

Chicken rubbed in zesty citrus & Portuguese spices with chorizo & sweet corn paella rice

Pair with: Mount Riley Sauv Blanc

Pork Cutlet ^{GF} 25

Mango glazed smoked pork cutlet with a warm broccolini, potato, mango & cured cucumber salad

Pair with: Angoves Little Birdy Pinot Noir

Ribs & Wings Combo 28

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

Pair with: Tulloch Verdelho

Smokehouse Tasting Plate ^{GF} 30

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

Pair with: Peter Lehmann H&V Riesling

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

MINI ME'S

Popcorn Chicken 10

Cooked until golden & served with fries & tomato sauce

Flathead Fillets 10

Beer battered flathead fillets cooked until golden & served with fries & tomato sauce

Cheeseburger Sliders 10

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

SWEETEN THE DEAL

Churros 10

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

Hokey Pokey Waffle 10

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

Gaytime Fried Icecream 10

Golden gaytime in a crunchy biscuit crumb flash fried until golden & drizzled with salted caramel & chocolate fudge

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

1 Topping 1

2 Toppings 2

3 Toppings 3

Pick your flavour & add your toppings.

ON TAP

SEE BAR FOR DETAILS

COCKTAILS

MARGARITA 18

Tequila, cointreau, sugar syrup, lime juice, salt rim

LADY LAVA 18

Rhubarb & ginger gin, Cointreau, lemon juice & chilli grenadine syrup

WATERMELON SUGAR 18

Pink gin, Cointreau, watermelon sugar syrup & lime juice

BLUEBERRY MULE 18

Vodka, brookvale ginger beer, blueberry syrup & lime juice

OCEAN ISLAND 18

Bacardi, blue curacao, pineapple juice, sugar syrup & frozen pineapple

ESPRESSO MARTINI 18

Vodka, kahlua, espresso coffee

NUTTY BUTTER COOKIE 18

Sheep dog whiskey, baileys, milk, coconut milk & peanut butter, brown sugar & cinnamon rim

MOCKTAILS

BLUEBERRY MINT 10

Blueberry syrup, frozen blueberries, lemon juice, mint & ginger ale

BUBBLEGUM 10

Bubblegum syrup, lemonade, cranberry juice & lemon juice

PURPLE HAWAII 10

Pineapple juice, lime juice, coconut water, coconut cream & violet syrup

SPARKLING WINE

Bottle

ANGOVES BRUT CUVÉE PICCOLO ... 9

YELLOWTAIL ROSE BUBBLES

PICCOLO 9

BROWN BRO PROSECCO PICCOLO 9.5

BROWN BRO ZERO

PROSECCO PICCOLO 9.5

WILLOWGLEN SPARKLING BRUT 28

BROWN BRO PROSECCO 35

WHITE WINE

150ML 250ML Bottle

BROWN BRO ZERO MOSCATO

PICCOLO 9.5

BROWN BRO ZERO 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