

STARTERS & SHARES

CARLIC BREAD TOASTED CIABATTA \$8.9 (V)

CHEESY GARLIC PIZZA BREAD FOLDED WITH SEA SALT, PARSLEY, GARLIC BUTTER \$16.9 (V)

CORN RIBS MISO & MAPLE BUTTER, TOGARASHI \$16.9 (VG)

ALLA PANNA ARANCINI (3) PANCETTA, MUSHROOM, PEAS, PARMIGIANO, AIOLI & BLACK PEPPER \$16.9

BRISKET BIRRIA TACOS (2) JALAPENO, ONIONS, CHEESE, BEEF BROTH \$19.9

CRISPY FRIED CHICKEN WINGS KOREAN SWEET & SPICY SAUCE, SESAME, KEWPIE MAYO \$17.9

PULLED PORK NACHOS PINEAPPLE SALSA, CHEESE SAUCE, SESAME, SPRING ONIONS, GOCHUJANG CREMA \$24.9 (GFO)

DIPS PLATE CHICKPEA HUMMUS, SMOKED RED PEPPER DIP, TZATZIKI, FRIED CHICKPEAS, FOCACCIA, FLAT BREAD \$18.9 (V,VGO)

MAINS

STEAK FRITES

300G SCOTCH FILLET \$46.9 | 250G RUMP \$34.9
WITH SHOESTRING FRIES, UMAMI BUTTER, JUS (GFO)

LAMB SHOULDER SHEPHERD'S PIE RED WINE & ROSEMARY BRAISED LAMB SHOULDER BAKED WITH PARMESAN MASH, MAPLE ROASTED CARROTS, LAMB JUS \$33.9 (GF)

PAN-ROASTED CHICKEN BREAST BUTTERY MASHED POTATOES, GREENS, CARAMELISED SHALLOTS, JUS CRAS \$34.9 (GF)

ATLANTIC SALMON QUINOA TABBOULEH, SMOKED RED PEPPER PUREE, MINT, CANDIED WALNUTS, POMEGRANATE \$38.9 (GF)

SOY BRAISED BEEF SHORT RIB BOK CHOY, COCONUT RICE, PEANUTS, CORIANDER, FERMENTED CHILLI SAUCE, ASIAN HERBS \$39.9

RIGATONI CARBONARA PANCETTA, PARMIGIANO, PECORINO, EGG YOLK, BLACK PEPPER \$29.9

DAHL MAKHNI PEA & TURMERIC PILAU RICE, CRISPY CURRY LEAVES, COCONUT RAITA \$27.9 (VG,GF)



SALADS

CAESAR SALAD BABY COS, PANCETTA, PARMIGIANO, ANCHOVY, BREADCRUMBS, CAESAR DRESSING \$23.9 (GFO)
ADD FRIED CHICKEN +\$6

THAI RARE BEEF SALAD THINLY SLICED STEAK, CORIANDER, MINT, PEANUTS, FRIED SHALLOTS, CRISPY RICE, CHERRY TOMATO, GREEN APPLE, NAM JIM \$29.9 (GF)

PUB CLASSICS

HAND CRUMBED CHICKEN SCHNITZEL FRIES, SALAD \$26.9

ANGUS BEEF SCHNITZEL FRIES, SALAD \$28.9

BEER BATTERED FISH & CHIPS LEMON, TARTARE, SALAD \$26.9

SALT & PEPPER SQUID FRIES, LEMON, AIOLI, SALAD \$26.9

SEAFOOD BASKET BATTERED FISH, PANKO PRAWNS, SALT & PEPPER SQUID, TARTARE, LEMON, SALAD, FRIES \$30.9

CHEESEBURGER LETTUCE, TOMATO, PICKLED BANANA PEPPERS, BACON JAM, SPECIAL SAUCE, AMERICAN CHEESE, BRIOCHE, FRIES \$25.9

KOREAN FRIED CHICKEN SANDO SWEET & SPICY SAUCE, KEWPIE, KIMCHI SLAW, WHITE BREAD, FRIES \$25.9

BANGERS & MASH CHARGRILLED PORK SAUSAGES, BUTTERY MASHED POTATOES, PEAS, BACON JAM, RED WINE JUS \$27.9 (GF)

SAUCES & TOPPING

GRAVY, MUSHROOM, PEPPER, DIANE, SWEET CHILLI & SOUR CREAM \$2.5

CREAMY GARLIC, PARMIGIANA \$3

RED WINE JUS, KILPATRICK, HAWAIIAN \$6

CREAMY GARLIC PRAWNS \$12

PIZZA

HAWAIIAN NAP SAUCE, MOZZARELLA, HAM, PINEAPPLE \$24.9

MARGHERITA NAP SAUCE, MOZZARELLA, FRESH TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL \$23.9 (V,VGO)

BBQ CHICKEN SMOKY BBQ SAUCE, CHICKEN BREAST, BACON, RED ONION, PINEAPPLE \$25.9

SALTY PIG NAP SAUCE, MOZZARELLA, BACON, HAM, PEPPERONI, CHORIZO, PROSCIUTTO \$26.9

SUPREME NAP SAUCE, MOZZARELLA, HAM, PEPPERONI, RED ONION, PINEAPPLE, OLIVES, CAPSICUM, MUSHROOM \$26.9

VEGETARIAN NAP SAUCE, MOZZARELLA, RED ONION, PINEAPPLE, OLIVES, CAPSICUM, MUSHROOM \$24.9 (V,VGO)

GF BASE +\$4

VEGAN CHEESE +\$2

SIDES

GARDEN SALAD WITH RED WINE VINAIGRETTE \$10.9 (VG,GF)

BOWL OF CHIPS WITH AIOLI \$10.9 (VGO)

CURLY FRIES WITH SPECIAL SAUCE \$12.9

DESSERTS

BITTER CHOCOLATE MOUSSE CANACHE, BERRIES \$13.9 (GF,V)

GOLDEN SYRUP PUDDING VANILLA BEAN ICE CREAM, CITRUS INFUSED HONEY \$13.9 (V)

KIDS U12 MENU \$12

CHICKEN NUGGETS WITH CHIPS & TOMATO SAUCE
FISH & CHIPS WITH TOMATO SAUCE
CHICKEN OR BEEF SCHNITZEL WITH CHIPS & GRAVY
GRILLED CHICKEN SALAD WITH MAYO DRESSING (GF)
KIDS PIZZA HAWAIIAN, HAM & CHEESE OR PEPPERONI

KIDS SUNDAE VANILLA ICE CREAM WITH CHOCOLATE, CARAMEL OR STRAWBERRY TOPPING & SPRINKLES \$3.9 (GF)

PLEASE NOTE: A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
WHILST WE EXERCISE DUE CARE, WE CANNOT GUARANTEE THAT FOOD ITEMS
MARKED GF, VG ARE PREPARED IN AN ALLERGEN-FREE ENVIRONMENT.

AVAILABLE LUNCH & DINNER 7 DAYS
LUNCH 12PM - 3PM MON - THURS | DINNER 5.30PM - 9PM
ALL DAY DINING FRIDAY - SUNDAY & PUBLIC HOLIDAYS

GF = GLUTEN-FREE | GFO = GLUTEN-FREE OPTION
V = VEGETARIAN | VG = VEGAN | VGO = VEGAN OPTION
PLEASE INFORM STAFF WHEN ORDERING

WINE + COCKTAILS

MACS
HOTEL
BISTRO · BAR · GARDEN

SPARKLING & CHAMPAGNE

DI GIORGIO PNC SPARKLING NV	LUCINDALE, SA	\$10	\$45
SIDEWOOD SPARKLING PINOT NOIR NV	ADELAIDE HILLS, SA	\$11	\$49
THE LANE LOIS NV BLANC DE BLANC	ADELAIDE HILLS, SA	\$11	\$49
HENTLEY FARM BLANC DE NOIR	BAROSSA VALLEY, SA		\$55
HANCOCK & HANCOCK SPARKLING SHIRAZ PICCOLO	MCLAREN VALE, SA		\$15
AURELIA PROSECCO NV	SA, REGION	\$10	\$45
PIPER HIEDSEICK BRUT CUVÉE	CHAMPAGNE, FRANCE		\$119
MOET & CHANDON IMPERIAL NV BRUT	EPERNAY, FRANCE		\$119
VEUVE CLICQUOT YELLOW LABEL BRUT NV	REIMS, FRANCE		\$129

MOSCATO

JEWEL RIVER MOSCATO	SOUTHEAST, SA	\$8	\$35
FIORE PICCOLO MOSCATO 200ML	SA, REGION		\$13
KOONARA FLOWERS FOR LUCY MOSCATO	SA, REGION	\$10	\$47

WHITE

PATRICK MOTHER OF PEARL SAUVIGNON BLANC	COONAWARRA, SA	\$9	\$40
GIESEN VINEYARD SELECTION BLACK LABEL SAUVIGNON BLANC	MARLBOROUGH NZ	\$10	\$45
WICKS ESTATE SAUVIGNON BLANC	ADELAIDE HILLS, SA		\$47
SIDEWOOD SAUVIGNON BLANC	ADELAIDE HILLS, SA	\$11	\$50
MAJELLA RIESLING	COONAWARRA, SA		\$40
PIKES 'TRADITIONALE' RIESLING	CLARE VALLEY, SA	\$12	\$55
BREMERTON FIANO	LANGHORNE CREEK, SA	\$11	\$52
FIRST DROP 'ENDLESS SUMMER' PINOT GRIGIO	ADELAIDE HILLS, SA		\$52
THE LANE 'BLOCK 2' PINOT GRIS	ADELAIDE HILLS, SA	\$11	\$50
KOONARA LUCY & ALICE PINOT GRIS	COONAWARRA, SA	\$11	\$50
SIDEWOOD CHARDONNAY	ADELAIDE HILLS, SA	\$11	\$50
CHAPEL HILL ABACUS CHARDONNAY	MCLAREN VALE, SA	\$11	\$50
GOOD INTENTIONS VOLCANIC LAKES CHARDONNAY	MOUNT GAMBIER, SA		\$69

ROSÉ

KILLIBINBIN SWEET LIPS ROSÉ	LANGHORNE CREEK, SA	\$9	\$38
MAJELLA ROSÉ	COONAWARRA, SA	\$9	\$40
GEMTREE TEMPRANILLO GRENACHE ROSÉ	MCLAREN VALE, SA	\$11	\$52

RED

WICKS ESTATE PINOT NOIR	ADELAIDE HILLS, SA	\$11	\$52
OAKRIDGE 'OVER THE SHOULDER' PINOT NOIR	YARRA VALLEY, VIC		\$55
GOOD INTENTIONS BOXERS VINEYARD PINOT NOIR	MOUNT GAMBIER, SA		\$69
ELVERADO TEMPRANILLO GRENACHE	MCLAREN VALE, SA	\$10	\$42
THISTLEDOWN GORGEOUS GRENACHE	MCLAREN VALE, SA	\$9	\$42
ROBERT OATLEY SIGNATURE GRENACHE	MCLAREN VALE, SA		\$55
SAMUELS GORGE GRENACHE	MCLAREN VALE, SA		\$79
MAJELLA MUSICIAN CABERNET SHIRAZ	COONAWARRA, SA	\$9	\$42
LAKE BREEZE 'BERNOOTA' SHIRAZ CABERNET	LANGHORNE CREEK, SA		\$52
RYMILL 'DARK HORSE CABERNET SAUVIGNON	COONAWARRA, SA	\$10	\$42
MAJELLA COMPOSER CABERNET SAUVIGNON	COONAWARRA, SA	\$11	\$48
METALA CABERNET SAUVIGNON	LANGHORNE CREEK, SA		\$48
GEMTREE CINNABAR GRENACHE SHIRAZ MATARO	MCLAREN VALE, SA	\$11	\$52
FIRST DROP 'MOTHERS MILK' SHIRAZ	BAROSSA VALLEY, SA	\$11	\$50
CHAPEL HILL ABACUS SHIRAZ	MCLAREN VALE, SA	\$11	\$48
HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ	BAROSSA VALLEY, SA		\$50
KOONARA ANGELS PEAK COONAWARRA SHIRAZ	COONAWARRA, SA	\$12	\$55
SAMUELS GORGE SHIRAZ	MCLAREN VALE, S		\$79
HENTLEY FARM 'BEAUTY' SHIRAZ	BAROSSA VALLEY, SA		\$99
MAJELLA 'THE MALLEEA' CABERNET SHIRAZ	COONAWARRA, SA		\$119

COCKTAILS

THE DESSERT I NEEDED VODKA, CRÈME DE CACAO, GRAND MARNIER, CARAMEL SYRUP, CHAI-ESPRESSO \$23

DRAGON BALL BACARDI, KIWI SYRUP, LIME, STRAWBERRY BUBBLE TEA PEARLS \$18

WATERMELON ALOE SIR VODKA, LIME, ALOE VERA, WATERMELON SYRUP, APPLE \$19

OLD FASHIONED MOONSHINE HOUSE-MADE MOONSHINE (IN BARREL SINCE JUNE 2023), PEYCHAUDS BITTERS, SUGAR \$19

ESPRESSO MARTINI VANILLA VODKA, COFFEE LIQUEUR, ESPRESSO \$21

PASSIONFRUIT MOJITO BACARDI, PASSIONFRUIT LIQUEUR, MINT, LIME, PASSIONFRUIT PUREE \$19

FROM PIRATE TO PRINCE DARK RUM, HONEY & CASHEW SYRUP, SMOKED BITTERS \$22

VERDE GIN, LEMON JUICE, MINT & GREEN PEA SYRUP, YELLOW CHARTREUSE RINSE \$21

PEACH KISS 2.0 MIDORI, PEACH SCHNAPPS, LEMONADE \$17

FRUIT TINGLE VODKA, BLUE CURACAO, LEMONADE, RASPBERRY \$17

BLACKBERRY CHEESECAKE LICOR 43, CHAMBORD, LEMON SQUASH \$17

FLASHBACK FRUIT LOOP CEREAL MILK WASHED VODKA, BANANA, STRAWBERRY, PINEAPPLE \$22

ANETRA AMARO MONTENEGRO, PARAISO LYCHEE, LEMONADE \$17

TOPAZ MOCKTAIL 0% BLUE CURACAO, LEMON JUICE, VANILLA SYRUP, PINEAPPLE JUICE \$9