

STARTERS

CARLIC BREAD TOASTED CIABATTA \$8.9 (V)

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

CRISPY FRIED KANSAS BBQ CHICKEN WINGS
CAJUN MAYO \$17.9

HALOUMI FRIES HOT HONEY, BABY ROCKET, PEPITAS \$19.9

CRISPY PORK BELLY BITES KOREAN SWEET & SPICY SAUCE, PICKLED CUCUMBER, KEWPIE \$19.9

GRILLED PRAWN SKEWERS (I) LEMON AIOLI, CHILLI OIL, ROCKET & TOMATO SALAD \$22.9 (GF)

BUILT TO SHARE

PULLED LAMB SHOULDER AB WAFFLE FRIES LOADED WITH PULLED LAMB, GARLIC SAUCE, BBQ SAUCE, FERMENTED CHILLI \$25.9

NACHOS BLACK BEAN CHILI, TOMATO SALSА, CHEESE, JALAPENO, SOUR CREAM, GUACAMOLE, CORIANDER \$25.9 (GFO)

ADD PULLED LAMB SHOULDER +\$8

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

HOUSE BAKED FOCACCIA SERVED WITH WEEK'S SPECIAL DIP, EXTRA VIRGIN OLIVE OIL, ALMOND DUKKAH \$16.9

MAINS

STEAK FRITES

300G SCOTCH FILLET \$57.9 **250G PORTERHOUSE** \$42.9
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 \$34.9 (GF)

PAN ROASTED BARRAMUNDI FILLET (A) LEMON & CAPER BUTTER SAUCE, CHIVE OIL, BUTTERED GREENS, ROAST POTATO \$41.9 (GF)

RED WINE BRAISED BEEF CHEEK BUTTERY MASHED POTATOES & PEAS, SAUTÉED WITH BACON \$39.9 (GF)

PAN ROASTED CHICKEN BREAST BUTTERY MASHED POTATOES, GREENS, CARAMELISED SHALLOTS, JUS GRAS \$35.9 (GF)

ROAST PORK BELLY MUSTARD JUS, DATE & GRANNY SMITH APPLE PUREE, ROASTED WHITE ONION, SAUTÉED GREENS \$39.9 (GF)

RIGATONI ALLA CARBONARA PANCETTA, EGG YOLK, PARMESAN, PECORINO, BLACK PEPPER \$31.9

BURRITO BOWL DIRTY RICE, BLACK BEANS, TOMATO SALSА, SALAD, JALAPENO, GUACAMOLE, SOUR CREAM, PICKLED RED ONION IN A CRISPY TORTILLA BOWL \$28.9 (V, VGO, GFO)

ADD SOUTHERN FRIED CHICKEN +\$7

ADD ROAST PORK BELLY +\$8

ADD PULLED LAMB SHOULDER +\$8

ADD GRILLED PRAWN SKEWER (I) +\$12

MACS HOTEL

BISTRO · BAR · GARDEN

SALADS

CAESAR SALAD BABY COS, PANCETTA, PARMIGIANO, ANCHOVY, BREAD CRUMBS, SOFT BOILED EGG, CAESAR DRESSING \$23.9 (GFO)

ADD SOUTHERN FRIED CHICKEN +\$6

ADD GRILLED PRAWN SKEWER (I) +\$12

THAI RARE BEEF SALAD THINLY SLICED STEAK, CORIANDER, MINT, PEANUTS, FRIED SHALLOTS, CRISPY RICE, CHERRY TOMATO, GREEN APPLE, NAM JIM \$30.9 (GF)

PUB CLASSICS

HAND CRUMBED CHICKEN SCHNITZEL FRIES, SALAD \$27.9

ANGUS BEEF SCHNITZEL FRIES, SALAD \$28.9

BEER BATTERED FISH (I) FRIES, LEMON, TARTARE, SALAD \$27.9

SALT & PEPPER SQUID (I) FRIES, LEMON, AIOLI, SALAD \$27.9

SEAFOOD BASKET (I) BATTERED FISH, PANKO PRAWNS, SALT & PEPPER SQUID, TARTARE, LEMON, SALAD, FRIES \$31.9

CHEESEBURGER LETTUCE, TOMATO, PICKLES, BACON JAM, SPECIAL SAUCE, AMERICAN CHEESE, BRIOCHE BUN, FRIES \$26.9

MACS FRIED CHICKEN TOWER BURGER BUTTERMILK FRIED CHICKEN, HASHBROWN, LETTUCE, TOMATO, PICKLES, CRISPY PANCETTA, AMERICAN CHEESE, SPECIAL SAUCE, BRIOCHE BUN, FRIES \$26.9

BANGERS & MASH GRILLED MISSISSIPPI SAUSAGES, BUTTERY MASH, PEAS, BACON JAM, RED WINE JUS \$29.9

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 (I) \$12

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.

GF = GLUTEN-FREE | GFO = GLUTEN-FREE OPTION
V = VEGETARIAN | VG = VEGAN | VGO = VEGAN OPTION AVAILABLE
PLEASE INFORM STAFF WHEN ORDERING
AIM: ORIGIN OF SEAFOOD: A = AUSTRALIAN | I = IMPORTED
M = MIXED ORIGIN (AUSTRALIAN & IMPORTED)

PIZZA

HAWAIIAN NAPOLI SAUCE, MOZZARELLA, HAM, PINEAPPLE \$25.9

MARGHERITA NAPOLI SAUCE, MOZZARELLA, FRESH TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL \$24.9 (V, VGO)

BBQ CHICKEN SMOKY BBQ SAUCE, CHICKEN BREAST, BACON, RED ONION, PINEAPPLE \$26.9

SALTY PIC NAPOLI SAUCE, MOZZARELLA, BACON, HAM, PEPPERONI, CHORIZO, PROSCIUTTO \$27.9

SUPREME NAPOLI SAUCE, MOZZARELLA, HAM, PEPPERONI, RED ONION, PINEAPPLE, OLIVES, CAPSICUM, MUSHROOM \$27.9

VEGETARIAN BASIL PESTO BASE, MOZZARELLA, TOMATOES, MUSHROOM, RED ONION, OLIVES, BABY ROCKET, SHAVED PARMESAN \$26.9

ADD GF BASE +\$4 | VEGAN CHEESE +\$2

DESSERTS

RICH CHOCOLATE GANACHE TART WITH DOUBLE CREAM \$14.9 (V)

STICKY TOFFEE PUDDING WITH SALTED BUTTER SCOTCH SAUCE, VANILLA ICE CREAM \$14.9 (V)

MACS SUNDAE VANILLA ICE CREAM, CHOICE OF TOPPING (CHOCOLATE, STRAWBERRY, CARAMEL), NUTS, WAFER CIGARS \$13.9 (V, GFO)

SIDES

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

BOWL OF SAUTÉED VEGETABLES WITH TOASTED PEPITAS \$12.9 (V, VGO, GF)

BOWL OF CHIPS WITH AIOLI \$10.9 (VGO)

WAFFLE FRIES WITH SPECIAL SAUCE \$12.9 (V)

KIDS U12 MENU \$13.9

CHICKEN NUGGETS WITH CHIPS & TOMATO SAUCE

FISH & CHIPS (I) WITH TOMATO SAUCE

CHICKEN OR BEEF SCHNITZEL WITH CHIPS & GRAVY

KIDS PASTA WITH NAPOLI SAUCE & PARMESAN (V)

MINI CHEESEBURGER WITH CHIPS

KIDS PIZZA HAWAIIAN, HAM & CHEESE, CHEESE OR PEPPERONI

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

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

WINE + COCKTAILS



SPARKLING

DI GIORGIO PNC SPARKLING NV PICCOLO	LUCINDALE, SA		\$15
THE LANE 'LOIS' NV BLANC DE BLANC	ADELAIDE HILLS, SA	\$12	\$54
RAIDIS 'EMMA' SPARKLING CHARDONNAY PINOT GRIS	COONAWARRA, SA		\$62
HENKELL 0% ALCOHOL FREE SPARKLING 200ML PICCOLO	WESBADEN, GERMANY		\$15
HANCOCK & HANCOCK SPARKLING SHIRAZ PICCOLO	MCLAREN VALE, SA		\$15
MIO CAPPELLO PROSECCO NV	KING VALLEY, VIC	\$10	\$45

CHAMPAGNE

MOËT & CHANDON BRUT IMPERIAL NV	EPERNAY, FRANCE		\$119
VEUVE CLICQUOT BRUT YELLOW LABEL NV	REIMS, FRANCE		\$129
POL ROGER BRUT RESERVE NV	EPERNAY, FRANCE		\$139

MOSCATO

JEWEL RIVER MOSCATO	SOUTHEAST, SA	\$9	\$14	\$38
FLOWERS FOR LUCY MOSCATO	SA, REGION	\$10	\$16	\$48

WHITE

RYMILL 'THE YEARLING' SAUVIGNON BLANC	COONAWARRA, SA	\$10	\$16	\$45
WICKS ESTATE SAUVIGNON BLANC	ADELAIDE HILLS, SA			\$50
PATRICK 'P-SERIES' SAUVIGNON BLANC	COONAWARRA, SA	\$10	\$16	\$45
SHAW + SMITH SAUVIGNON BLANC	ADELAIDE HILLS, SA			\$65
PIKES 'LUCCIO' FIANO	CLARE VALLEY, SA			\$52
PIKES 'TRADITIONALE' RIESLING	CLARE VALLEY, SA	\$13	\$20	\$58
THE LANE VINEYARD PINOT GRIS	ADELAIDE HILLS, SA	\$11	\$18	\$52
LOBETHAL ROAD CHARDONNAY	ADELAIDE HILLS, SA	\$11	\$18	\$52
MAJELLA CHARDONNAY	COONAWARRA, SA	\$11	\$18	\$50
GOOD INTENTIONS 'FLORAL SERIES' CHARDONNAY	MOUNT GAMBIER, SA			\$55
SHAW + SMITH M3 CHARDONNAY	ADELAIDE HILLS, SA			\$89

ROSÉ

MAJELLA ROSÉ	COONAWARRA, SA	\$10	\$16	\$45
PIKE & JOYCE ROSÉ	ADELAIDE HILLS, SA			\$55

RED

LITTLE YERING PINOT NOIR	YARRA VALLEY, VIC	\$11	\$18	\$52
GOOD INTENTIONS 'FLORAL SERIES' PINOT NOIR	MOUNT GAMBIER, SA			\$55
PIKES 'LUCCIO' SANGIOVESE	CLARE VALLEY, SA			\$56
CEMTREE TEMPRANILLO	MCLAREN VALE, SA			\$54
THISTLEDOWN GORGEIOUS GRENACHE	MCLAREN VALE, SA	\$10	\$16	\$46
SAMUELS GORGE GRENACHE	MCLAREN VALE, SA			\$79
MAJELLA 'MUSICIAN' CABERNET SHIRAZ	COONAWARRA, SA	\$10	\$16	\$45
ROBERT OATLEY GRENACHE SHIRAZ MOURVÈDRE	MCLAREN VALE, SA			\$50
RAIDIS ESTATE CABERNET SAUVIGNON	COONAWARRA, SA	\$11	\$17	\$50
MAJELLA 'COMPOSER' CABERNET SAUVIGNON	COONAWARRA, SA	\$11	\$17	\$52
FIRST DROP 'MOTHERS MILK' SHIRAZ	BAROSSA VALLEY, SA	\$12	\$19	\$54
HENTLEY FARM 'VILLAIN & VIXEN' SHIRAZ	BAROSSA VALLEY, SA	\$12	\$19	\$54
RIDDOCH 'MAN OF MANY' SHIRAZ	COONAWARRA, SA			\$59
SAMUELS GORGE SHIRAZ	MCLAREN VALE, SA			\$79
HENTLEY FARM 'BEAUTY' SHIRAZ	BAROSSA VALLEY, SA			\$99
MAJELLA 'THE MALLEEA' CABERNET SHIRAZ	COONAWARRA, SA			\$119

COCKTAILS

- FLOWER POWER** ELDERFLOWER, STRAWBERRY, LEMON, SUGAR, SALINE \$20
- ODDITY** LYCHEE, VANILLA, LEMONADE, BUBBLE GUM PEARLS \$18
- WATERMELON ALOE SIR** VODKA, LIME, ALOE VERA, WATERMELON SYRUP, APPLE \$19
- OLD FASHIONED MOONSHINE** HOUSE-MADE MOONSHINE (IN BARREL SINCE JUNE 2023), PEYCHAUD'S BITTERS, SUGAR \$19
- ESPRESSO MARTINI** VANILLA VODKA, COFFEE LIQUEUR, ESPRESSO \$22
- COCO MOJITO** BACARDI, COCONUT RUM, MINT, LIME, VANILLA \$19
- FUDGED** CHOCOLATE BROWNIE WHISKEY, MOZART CHOCOLATE, VANILLA, MILK \$19
- SOUTHERN ICED TEA** SOUTHERN COMFORT, AMBRA LIMONCELLO, SUGAR, LEMON, MONSTER (FLAVOUR SUBJECT TO CHANGE) \$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
- SITTIN' PRETTY** FIREBALL, PEACH SCHNAPPS, LEMON SQUASH \$17
- LIMONCELLO SPRITZ** AMBRA LIMONCELLO, SPARKLING WINE, SODA \$19
- WINTER COLD** SAZERAC RYE, AMARO MONTENEGRO, CHAMOMILE TEA SYRUP, SODA \$21
- BERRY SPLASH** 0% MOCKTAIL RASPBERRY, ORANGE BITTERS, VANILLA SYRUP, LEMONADE \$9
- LITTLE BLUE** 0% ABV LIME JUICE, VANILLA SYRUP, 0% BLUE SYRUP, LEMON SQUASH \$9