STARTERS & SHARES

Garlic Bread (V) | 9.9
Toasted ciabatta

Corn Ribs (VG) | 17.9
Miso & maple butter, togarashi

Popcorn Chicken | 18.9
Tossed in buffalo sauce with celery & ranch

Haloumi Fries (V) | 19.9
Hot honey, baby rocket, pepitas

Crispy Pork Belly Bites | 19.9
Korean sweet & spicy sauce, pickled cucumber, kewpie

Grilled Prawn Skewers (I, GF) | 19.9
Lemon aioli, chilli oil, rocket & tomato salad

Pulled Lamb Shoulder AB | 26.9
Waffle fries loaded with pulled lamb, garlic sauce, BBQ sauce, fermented chilli

Nachos (GFO) | 25.9
Black bean chili, tomato salsa, cheese, jalapeno, sour cream, guacamole, coriander
Add Pulled Lamb Shoulder +8

Cheesy Garlic Pizza Bread (V) | 16.9
Folded with sea salt, parsley, garlic butter

House Baked Focaccia | 22.9
Marinated tomatoes, fresh basil, balsamic, whipped goats cheese

MAINS

Steak Frites (GF)
Angus pure MB2+ grass fed
300g Scotch Fillet $59 | 250g Porterhouse $47
With shoestring fries, Café de Paris butter, jus

Lamb Shoulder Shepherd's Pie (GF) | 35.9
Red wine & rosemary braised lamb shoulder baked with parmesan mash, maple roasted carrots, lamb jus

Steak Sandwich | 32.9
Angus beef steak, caramelised onion, rocket, feta, aioli, grilled ciabatta bread, shoestring fries

Pan Roasted Chicken Breast (GF) | 36.9
Buttery mashed potatoes, greens, caramelised shallots, jus gras

Crispy Skin Barramundi Fillet (A, GF) | 40.9
Tahini yoghurt, quinoa tabouli, mint oil & pomegranate molasses

Grilled Pork Cutlet (GF) | 39.9
With port jus, grilled sweet potato, purple cabbage sauerkraut, sautéed greens

Prawn & Chorizo Spaghetti (I) | 35.9
Tossed in white wine, butter, cherry tomato, garlic, chives, topped with pangrattato

Burrito Bowl (V, VGO, GFO) | 29.9
Dirty rice, black beans, tomato salsa, salad, jalapeno, guacamole, sour cream, pickled red onion in a crispy tortilla bowl
Add Southern Fried Chicken +7 | Roast Pork Belly +8
Pulled Lamb Shoulder +8 | Grilled Prawn (I) +10

SALADS

Caesar Salad (GFO) | 24.9
Baby cos, pancetta, parmigiano, anchovy, breadcrumbs, soft boiled egg, Caesar dressing
Add Southern Fried Chicken +7 | Grilled Prawn (I) +10

Roasted Beetroot & Feta Salad (V) | 24.9
Rocket, pickled onions, candied walnuts, thyme & honey vinaigrette
Add Southern Fried Chicken +7 | Grilled Prawn (I) +10

Thai Rare Beef Salad (GF) | 31.9
Thinly sliced steak, coriander, mint, peanuts, fried shallots, crispy rice, cherry tomato, green apple, onion, Nam Jim

PUB CLASSICS

Hand-Crumbed Chicken Schnitzel | 27.9
Fries, salad

Angus Beef Schnitzel | 28.9
Fries, salad

Salt & Pepper Squid (I) | 27.9
Fries, salad, lemon, aioli

Beer Battered Fish (I) | 27.9
Fries, salad, lemon, tartare

Seafood Basket (I) | 31.9
Battered fish, panko prawns, salt & pepper squid, tartare, lemon, salad, fries

Cheeseburger | 26.9
Lettuce, tomato, pickles, grilled bacon, caramelised onion, special sauce, American cheese, brioche bun, fries

Mac's Fried Chicken Tower Burger | 26.9
Buttermilk fried chicken, hashbrown, lettuce, tomato, pickles, crispy pancetta, American cheese, special sauce, brioche bun, fries

Bangers & Mash | 29.9
Grilled Mississippi sausages with buttery mash, peas, bacon & onion jus

SAUCES & TOPPINGS

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

SIDES

Garden Salad (VG, GF) | 10.9
With red wine vinaigrette

Sautéed Vegetables (V, VGO, GF) | 12.9
Toasted Pepitas

Bowl of Chips (VGO) | 10.9
Aioli

Waffle Fries (V) | 12.9
With special sauce

PIZZA

Margherita (V, VGO) | 25.9
Napoli sauce, mozzarella, fresh tomato, basil, extra virgin olive oil

BBQ Chicken | 27.9
Smoky BBQ sauce, chicken breast, bacon, red onion, pineapple

Hawaiian | 26.9
Napoli sauce, mozzarella, ham, pineapple

Salty Pig | 28.9
Napoli sauce, mozzarella, bacon, ham, pepperoni, chorizo, prosciutto

Supreme | 28.9
Napoli sauce, mozzarella, ham, pepperoni, red onion, pineapple, olives, capsicum, mushroom

Pepperoni | 27.9
Napoli sauce, mozzarella, pepperoni, fior di latte, hot honey, basil, extra virgin olive oil

Vegetarian (V) | 26.9
Basil pesto base, mozzarella, tomatoes, mushroom, red onion, olives, baby rocket, shaved parmesan

Add *GF Base +4 | Vegan Cheese +2*

DESSERT

Dark Chocolate Mousse Cake (V) | 14.9
With rich chocolate ganache & strawberries

Sticky Toffee Pudding (V) | 14.9
Salted butterscotch sauce, vanilla ice cream

Macs Sundae (V, GFO) | 13.9
3 scoops of vanilla ice cream topped with choice of topping (hot fudge sauce or salted butterscotch), nuts & wafer cigars

KIDS' U12 | 13.9

Chicken Nuggets
Chips & tomato sauce

Chicken or Beef Schnitzel
Chips & gravy

Kids Pasta (V)
with Napoli sauce & parmesan

Fish & Chips (I)
Tomato sauce

Mini Cheeseburger
With chips

Pizza
Hawaiian, Ham & Cheese **or** Pepperoni

Kids Sundae (GF) | 3.9
Vanilla ice cream with chocolate, caramel or strawberry topping & sprinkles

V – Vegetarian | VG – Vegan | GF – Gluten Free
VGO – Vegan Option Available
GFO – Gluten Free Option Available

A – Australian Seafood | M – Mixed Seafood | I – Imported Seafood

Menu substitutions may incur additional charges. During busy periods, wait times may vary. Please remember your table number when ordering at the counter.
A 15% surcharge applies on public holidays.
While we take every care in preparing our dishes, we cannot guarantee an allergen-free environment.

SPARKLING

Di Giorgio PNC Sparkling NV Piccolo Lucindale, SA			15
The Lane 'Lois' NV Blanc De Blanc Adelaide Hills, SA	13		56
Raidis 'Emma' Sparkling Chardonnay Pinot Gris Coonawarra, SA			62
Mio Cappello Prosecco NV King Valley, VIC	10		45
Hancock & Hancock Sparkling Shiraz 200ml Piccolo McLaren Vale, SA			15

CHAMPAGNE

Moët & Chandon Impérial Brut NV Épernay, France			119
Veuve Clicquot Yellow Label Brut NV Reims, France			129
Pol Roger Brut Réserve Épernay, France			139

MOSCATO

Jewel River Moscato Southeast, SA	10	15	40
Raidis Estate 'Flowers for Lucy' Moscato Coonawarra, SA	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 'Traditionale' Riesling Clare Valley, SA	13	20	58
Pikes 'Luccio' Fiano Clare Valley, SA			52
The Lane Vineyard Pinot Gris Adelaide Hills, SA	12	19	55
Lobethal Road Chardonnay Adelaide Hills, SA			52
Majella Chardonnay Coonawarra, SA	11	18	52
Good Intentions 'Floral Series' Chardonnay Mount Gambier, SA			55
Shaw + Smith M3 Chardonnay Adelaide Hills, SA			89

ROSÉ

Majella Rosé Langhorne Creek, 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
Gemtree Tempranillo McLaren Vale, SA			54
Thistledown Gorgeous 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	16	50
Majella 'Composer' Cabernet Sauvignon Coonawarra, SA	11	17	52
First Drop Mother's Milk Shiraz Barossa Valley, SA	12	19	55
Hentley Farm 'Villain & Vixen' Shiraz Barossa Valley, SA	12	19	55
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

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COCKTAILS

Miss Royale | 21
Peach Schnapps, Chambord, lemon, sugar, sparkling wine

Frogger | 19
Bacardi, orange & cinnamon syrup, lemonade, green apple bubble tea pearls

Watermelon Aloe Sir | 20
Vodka, lime, aloe vera, watermelon syrup, apple

Black Pearl | 23
Dark rum, triple sec, Kahlúa, dry ginger

Ol' Creole | 24
Planteray Pineapple rum, house made bitters, Caramelised pineapple syrup

Espresso Martini | 22
Vanilla vodka, Kahlua, Espresso, Sugar

Mixed Berry Mojito | 20
Bacardi, mixed berry syrup, mint, lime

Lil Russian | 21
Vanilla vodka, Kahlua, milk

Japanese Slipper | 21
Midori, Cointreau, Lemon

Southern Iced Tea | 21
Southern Comfort, Ambra limoncello, peach monster

Peach Kiss 2.0 | 18
Midori, peach schnapps, lemonade

Fruit Tingle | 18
Vodka, blue Curaçao, lemonade, raspberry

Blackberry Cheesecake | 18
Licor 43, Chambord, lemon squash

Sitin' Pretty | 18
Fireball, peach schnapps, lemon squash

Limoncello Spritz | 19
Limoncello, sparkling wine, Soda

MOCKTAILS

Berry Splash | 10
Raspberry, orange bitters, vanilla syrup, lemonade

Little Blue | 10
0% Blue Curaçao, lime juice, vanilla syrup, lemon squash



2 FOR 1
COCKTAILS
FRIDAY + SATURDAY
7PM TO 9PM