MAC'S-HOTEL

STARTERS	
Soup - Served with a slice of sourdough toast	10
Garlic Bread (NF)	8
Continental Bread	8
Seasoned Wedges	10
Bowl of Chips (DF) (NF) - Served with a side of aioli	10
Sweet Potato Fries (DF) (NF) (LG)- Served with a side of aid	oli 12
Mini Bacon & Cheese Cob Loaves (2)	10
Bowl of Steamed Vegetables (NF)	10
OVETERS	
OYSTERS Natural (GF) (DF) (NF) 6 or 12	24 / 40
Kilpatrick (DF) (NF) 6 or 12	24 / 40
Ampatrick (DT) (AT) 0 01 12	247 40
GYOZA (6 pieces)	
Prawn - Japanese prawn and vegetable dumpling,	10
served with soy sauce	
Vegetarian - Japanese vegetable dumpling, served with	10
soysauce	
Nachos	13
Corn chips topped with tomato salsa, melted tasty cheese and sour cream	
Bruschetta	14
Avocado, tomato and onion salsa on thick ciabatta,	
drizzled with balsamic	
STIR-FRIES	
Chicken Cashew (DF)	29
Stir fried chicken breast pieces, in a garlic oyster sauce	23
with cashews and Asian greens, served with hokkien	

STIR-FRIES	
Chicken Cashew (DF) Stir fried chicken breast pieces, in a garlic oyster sauce with cashews and Asian greens, served with hokkien noodles or jasmine rice	29
Plum Pork (DF) (GF on rice) Stir fry Asian style pork belly and Asian greens tossed with sticky plum sauce, served with hokkien noodles or jasmine rice	29
Hoisin Beef (DF) (NF) Marinated eye fillet slices in a mix of hoisin sauce, with a hint of chilli, garlic and ginger. Served with your choice of hokkien noodles or jasmine rice	29

(DF) Dairy Free (NF) Nut Free (V) Vegetarian (GF) Gluten Free (LG) Low Gluten

This is a guide only. There may be traces of spice, herbs, or nuts, which may cause an allergic reaction to certain individuals. Please note; a 15% surcharge will apply on all meals and drinks on public holidays.

WARM & COLD SALADS	
Caesar Salad (NF) Crisp cos lettuce, bacon, garlic croutons, anchovies, parmesan cheese and egg, with a creamy caesar dressing Add Chicken 7.5, Fish 8.5, Prawns 8.5	30
Moroccan Lamb Salad (GF) Moroccan spiced lamb pieces served with roasted pumpkin, Spanish onion, capsicum, pine nuts, mixed lettuce, parmesan and topped with balsamic dressing	33
Warm Chicken and Cashew Salad (GF) Roasted chicken breast pieces served with baby spinach, avocado, cherry tomatoes, red onion, shaved parmesan and drizzled with a dijon vinaigrette	30
RICE	
Butter Chicken (NF) A mild and deliciously creamy butter curry, served on jasmine rice with naan bread and riata	32
Lamb Rogan Josh (NF) A rich medium spiced curry with a heavenly blend of aromatic herbs, with jasmine rice infused with cumin and bay leaves and a pappadum	32
SEAFOOD	
Salt and Pepper Squid Salad (DF) (NF) Hand-cut squid, tossed in salt and pepper seasoning and shallow fried, served with an Asian slaw and house-made aioli	half 24 full 32
Beer Battered Southern Blue Whiting (NF) (DF) Served with chips, a seasonal salad and	half 25 full 30

Hand-cut squid, tossed in salt and pepper seasoning and shallow fried, served with an Asian slaw and house-made aioli Beer Battered Southern Blue Whiting (NF) (DF) Served with chips, a seasonal salad and house-made tartare sauce Atlantic Salmon (GF) (NF) Grilled salmon served on smashed potato, baby spinach and cherry tomato with a creamy dill sauce Seafood Basket Beer battered flathead, calamari rings and prawn twisters, served with chips and house-made tartare sauce, with seasonal salad Garlic Prawns (GF) (NF) 32

Sautéed in a creamy garlic sauce, with jasmine rice

and a side salad

MAC'S-HOTEL

RISOTTO		PASTA	
All risottos are sprinkled with parmesan cheese		All pastas are sprinkled with parmesan cheese	
Roasted Pumpkin, Spinach and Pinenut Risotto Arborio rice, roasted pumpkin, garlic, pine nuts and baby spinach in a creamy white wine sauce	26	Chicken Pesto Fettuccine Chicken breast pieces, semi-dried tomatoes and a hint of chilli, tossed through fettuccine in creamy basil pesto and garlic sauce	34
Add chicken 8.5			- .
Seafood Risotto (NF) (GF) Arborio rice, prawns, scallops, fish and squid in a creamy garlic, capsicum and white wine sauce, topped with shaved parmesan	34	Seafood Fettuccine (NF) Fresh local fish, scallops, prawns and calamari tossed through fettuccine in a creamy white wine, garlic and chives sauce, served with shaved parmesan	34
Chicken Bacon & Salami Risotto (NF) (GF) Pan fried chicken breast pieces, bacon, salami, red capsicum, Spanish onion and baby spinach in a creamy garlic apoli sauce	32	Vegetarian Lasagne (V) (NF) Layers of grilled vegetables and pasta topped with house-made napoli sauce and cheese, served with your choice of seasonal vegetables	24
CHICKEN All served with your choice of chips OR potato		and potato, or salad and chips	
with salad OR vegetables		Traditional Carbonara (NF)	28
Chicken Schnitzel Crumbed chicken breast fillet served with your choice of sauce	half 23 full 30	Sautéed onion and bacon, tossed through fettuccine in a creamy garlic egg sauce Add Chicken 7.5, Avocado 4.5	
Chicken Parmigiana Crumbed chicken breast fillet topped with napoli sauce, Virginian ham and tasty cheese	half 24 full 32	Chicken Bacon & Salami Fettuccine (NF) Pan fried chicken breast pieces, bacon, salami, red capsicum, Spanish onion and baby spinach in a creamy garlic napoli sauce	32
Aussie Schnitzel Crumbed chicken breast fillet topped with napoli sauce, bacon, egg, BBQ sauce and tasty cheese	half 24 full 32	тт а стеатту датіс пароп sauce	
Spanish Schnitzel	half 25 full 33	ROAST OF THE DAY (GF)	25
Crumbed chicken breast fillet topped with napoli sauce, Spanish onion, chorizo, capsicum, chilli and tasty cheese	Tull 33	Served with roasted potatoes, steamed vegetables and gravy	
Hollandaise Schnitzel Crumbed chicken breast fillet topped with Hollandaise sauce, bacon, sliced avocado and tasty cheese	half 25 full 34		
The Texan Schnitzel Crumbed chicken breast fillet topped with smokey BBQ sauce, bacon, pineapple and American cheese topped with onion rings	half 25 full 34		
New York Schnitzel Chicken schnitzel topped with napoli sauce, bacon, tasty cheese, coleslaw and sour cream	half 25 full 34	SAUCES Gravy Mushroom	
FROM THE GRILL		Dianne Garlic Butter Pepper Sauce	
Char Grilled 300gm Porterhouse (NF) (GF*) With your choice of sauce; salad and chips or seasonal vegetables and new potatoes	44	Creamy Seafood Sauce (NF) Creamy Garlic Sauce (NF) Café De Paris Butter (Anchovy, Capers, Garlic & Parsley)	6.5 3.5 4.5
Char Grilled 300gm Scotch Fillet (NF) (GF*) With your choice of sauce; salad and chips or seasonal vegetables and new potatoes	45	(DF) Dairy Free (LG) Low Gluten (NF) Nut Free (V) Vegetarian (GF) Gluten Free	
	(0	This is a guide only. There may be traces of spice, herbs, or nuts	5,
Char Grilled 250gm Eye Fillet (NF) (GF*) With your choice of sauce; salad and chips or seasonal vegetables and new potatoes	49	which may cause an allergic reaction to certain individuals. Please note; a 15% surcharge will apply on all meals and drinks on public holidays.	

^{*} Gluten free when served with potato and vegetable option only