

**FRANK  
MACS**

# SIGNATURE COCKTAILS

A PERSONALLY TESTED LIST OF HOUSE  
COCKTAILS, GUARANTEED TO LIVEN YOUR SPIRIT

## BLACK IS THE COLOUR - 24.00 -

Benriach 10 YO, Drambuie, Amaro Montenegro, Creme  
De Violette, Honey, Squid Ink

## LYCHEETINI - 25.00 -

Forty Spotted Citrus Gin, Lychee Liqueur, Lime &  
Lemon Myrtle Tincture

## THE HATTRICK - 24.00 -

Plantation Three Star White Rum, Wray &  
Nephew, St James Royal Ambre Rhum Agricole,  
Lime & Mint Oil

## CAUGHT IN THE RAIN - 25.00 -

Rémy Martin, Pickled Pineapple, Housemade  
Coconut Seltzer & Prosecco

## TAKE ME HOME TO TIPPERARY - 25.00 -

Powers Irish Whiskey, Sweet Vermouth, Green  
Chartreuse & Angostura Bitters

## THE CELTIC REMEDY - 24.00 -

Woodford Double Oak Bourbon, Coconut Wash,  
Honeycomb, Spiced Almond & House Bitters Blend

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# SIGNATURE COCKTAILS

**THE CURE** - 25.00 -  
Ford's Gin, Lemongrass & Ginger Cordial,  
White Peach & Jasmine Soda

**ESTAR CRUDO** - 25.00 -  
Heradura Tequila, Triple Sec, Habanero,  
Blueberry & Chilli Tincture

**BLOODLESS MARY** - 25.00 -  
Vodka, Ancho Reyes Chili Liqueur, Tomato,  
Habanero & Wasabi

**POITIN POTION** - 23.00 -  
Poitin, Chambord, Lavender & Honey

**SAINT MAC** - 24.00 -  
Plantation Stiggings Fancey Pineapple Rum,  
Campari, Sweet Vermouth & Pedro Ximenez Sherry

**MURPHY'S VICE** - 23.00 -  
Pineapple Vodka, Strawberry Ford's Gin,  
fermented Pineapple & Blue Curacao

CLASSIC COCKTAILS CAN BE CREATED ON REQUEST

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# FRANKS MARTINIS

CLASSIC MARTINI, DIRTY MARTINI, OR A  
MARTINI WITH A TWIST?

CHOOSE FROM OUR FAVOURITE MARTINIS  
BELOW SO WE CAN SERVE UP YOUR PERFECT  
MARTINI

-25.00-

## CLASSIC DRY

Martin Miller's Gin & Nolly Prat  
Dry Vermouth

## THE MAC

Ford's Gin, Finlandia Vodka, Nolly  
Prat Dry Vermouth & House Sweet  
Vermouth

## GRUBBY, DIRTY, FILTHY

Ford's Gin, Nolly Prat Dry Vermouth  
& Olive Brine

## FRANKS GIBSON

Hickson Road Gin, Taragon, Verjuice &  
Dijon

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# WINE

## SPARKLING/CHAMPAGNE

GLS BTL

Alpha Box & Dice	Prosecco   King Valley, SA	- 13 / 78 -
Veuve Clicquot	Champagne   Champagne, FR	- 155 -

## WHITE

Perlage	Pinot Grigio   Veneto, ITA	- 16 / 75 -
Phi	Chardonnay   Yarra Valley, VIC	- 17 / 80 -
Settlement	Sauvignon Blanc   Marlboroug, NZ	- 17 / 80 -
Riesling Freak No. 2	Riesling   Clare Valley, SA	- 85 -

## ROSE & ORANGE

Le Fou	Grenache, Cinsault   Languedoc, FR	- 15 / 70 -
Golden	Muscat, Semillion   Adelaide Hills, SA	- 15 / 70 -

## RED

La Ficelle (Chilled)	Gamay Noir   Loire Valley, FR	- 75 -
Alpha Box & Dice	Grenache   McLaren Vale, SA	- 14 / 65 -
Palmetto	Pinot Noir   Adelaide Hills, SA	- 17 / 80 -
Unico Zelo Trufflehound	Red Blend   Clare Valley, SA	- 18 / 85 -
De Bortoli	Shiraz   Heathcote, NSW	- 18 / 85 -

# BEER

SCHOONER

PINT

Guinness	-12.00-	-14.00-
Frank Mac's Lager	-11.50-	-13.50-
Stone & Wood Pacific Ale	-12.50-	-15.50-

BTL

Magners Cider (568ml)	-17.00-
Corona	-13.00-
James Squire's Ginger Beer	-12.00-
James Boag's Premium Light	-10.00-
Heineken 0.0	-10.00-

ASK OUR FRIENDLY BARTENDERS ABOUT OUR EXTENSIVE  
RANGE OF PREMIUM SPIRITS

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# SOCIAL HOUR

TUESDAY - FRIDAY  
5pm - 7pm

SELECTION OF WINES BY THE GLASS - 12.00 -

MARGARITA - 15.00 -  
Heradurra Plata Tequila, Triple Sec & Lime

PORNSTAR MARTINI - 15.00 -  
Vanilla Vodka, Passionfruit & Prosecco

ESPRESSO MARTINI - 15.00 -  
Vodka, Tia Maria Coffee Liqueur & Cold Press Coffee

SUMMER CUP HIGHBALL - 15.00 -  
Hickson House Summer Cup Gin, Fiorente Elderflower & Tonic

IRISH COFFEE - 15.00 -  
Slane Irish Whiskey, Coffee, Cream Float & Nutmeg (Served Warm)

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# FOOD

## PIES

- Beef and Guinness Pie with Stout Gravy** - 18.00 -  
Served with Mixed Leaf Salad
- Roast Vegetable Pie with Irish Curry Sauce** - 18.00 -  
Served with Mixed Leaf Salad

## RUSTIC PANINIS

- Franks** - 19.50 -  
Truffle Infused Sopressa, Smoked Provola & Sliced Cornichon, Basil Pesto & Rocket  
Served with House-made Coleslaw & Crisps
- Vintage Ballymaloe** - 19.50 -  
Vintage Cheddar Cheese, Baked Ham, Ballymaloe Relish, Pickled Onions & Mayonnaise  
Served with House-made Coleslaw & Crisps

## SHARE WITH FRANK

- Marinated Olives** - 8.00 -
- Four Cheese Arancini** - 16.00 -  
Served with Aioli & Parmesan Snow
- Mediterranean Board** - 15.00 -  
Marinated Olives, Hummus with Paprika Dust, Olive Oil & Balsamic Vinegar & Sourdough Bread
- Baked Camembert** - 18.00 -  
Baked Camembert with Honey, Rosemary & Garlic  
Served with Warm Sourdough Bread & Ballymaloe Relish
- Prawn Cocktail** - 17.00 -  
Fresh Prawns, Marie Rose Sauce, Gem Lettuce  
Served with Guinness Wheaten Bread
- Smoked Salmon Board** - 20.00 -  
Rolled Smoked Salmon, Chive & Dill Cream Cheese, Pickled Red Onions & Guinness Wheaten Bread
- Cheese Board** - 38.00 -  
A Trio of Hard, Medium & Soft Cheese, Hummus, Seasonal Fruits, Sourdough Bread & Lavosh Crackers  
(2-3 People)
- Farmers Board** - 43.00 -  
Baked Honey Glazed Ham, Truffle Infused Sopressa, Vintage Cheddar Cheese, Ballymaloe Relish, Pickled Red Onions, Mustard, Guinness Wheaten Bread & Sourdough Bread  
(2-3 People)