

FRANK
MACS

SIGNATURE COCKTAILS

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

BLACK IS THE COLOUR - 24.00 -

Benriach 10 Y0, Drambuie, Amaro Montenegro, Creme
De Violette, Honey, Squid Ink

LYCHEETINI - 25.00 -

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

KRAKEN APPLE PIE - 25.00 -

Kraken Spiced Rum, Butterscotch, Apple
Puree, Cinnamon Syrup & Lime Juice

CAUGHT IN THE RAIN - 24.00 -

Rémy Martin, Pineapple, Housemade Coconut
Seltzer & Prosecco

TAKE ME HOME TO TIPPERARY - 25.00 -

Poitin, Sweet Vermouth, Green Chartreuse &
Angostura Bitters

THE CELTIC REMEDY - 24.00 -

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

FRANK MACS

SIGNATURE COCKTAILS

THE CURE - 23.00 -

Ford's Gin, Lemongrass & Ginger Cordial,
Peach & Soda

HABANERO HAZE - 25.00 -

Heradurra Tequila, Triple Sec, Habanero,
Blueberry & Chilli Tincture

TILLY DEVINE - 23.00 -

Vodka, Chambord, Lavender, Honey &
Egg Whites

HAZELNUT BOULEVARDIER - 25.00 -

Jameson Black Barrel, Campari, Sweet Vermouth &
Frangelico

I'M A LOCAL - 23.00 -

Hickson Australian Dry Gin, Hickson Winter
Cup Gin & Lime Juice

AFTER EIGHT MARTINI - 24.00 -

Vodka, Tia Maria Coffee Liquor, Cold Press
Coffee & Crème De Menthe

CLASSIC COCKTAILS CAN BE CREATED ON REQUEST

FRANKS MARTINIS

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

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

-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

FRANK MACS

WINTER WARMERS

INDULGE IN THE HEART-WARMING EMBRACE
OF OUR EXQUISITE WINTER MENU

IRISH COFFEE

- 15.00 -

Slane Irish Whiskey, Espresso & Cream Float

IRISH HOT WHISKEY

- 15.00 -

Slane Irish Whiskey, Honey, Lemon & Cloves

MULLED WINE

- 15.00 -

Our Special Blend Of Harmonious Flavours Of
Spices & Warmth To Elevate Your Senses

WINE

SPARKLING/CHAMPAGNE

		GLS	BTL
Alpha Box & Dice	Prosecco King Valley, SA	- 13 /	78 -
Veuve Clicquot	Champagne Champagne, FR		- 155 -
Fizzero	Zero Alcohol Germany, DE	- 10 /	45 -

WHITE

Bella Riva	Pinot Grigio King Valley, SA	- 16 /	75 -
Phi	Chardonnay Yarra Valley, VIC	- 17 /	80 -
3 Tales	Sauvignon Blanc Marlborough, NZ	- 16 /	75 -
Ti Amo	Fiano King Valley, SA		- 85 -

ROSE

Rosé Rosé	Rosé King Valley, SA	- 15 /	70 -
-----------	------------------------	--------	------

RED

Alpha Box & Dice	Grenache McLaren Vale, SA	- 14 /	65 -
La Bohème	Pinot Noir Yarra Valley, VIC	- 17 /	80 -
De Bortoli	Shiraz Heathcote, NSW	- 18 /	85 -
Ancient Soils	Tempranillo Touriga 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

FRANK MACS

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 Liquor & 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)

FRANK MACS

NON ALCOHOLIC COCKTAILS

BLOOD ORANGE SPRITZ - 16.00 -
Lyre's Italian Orange, Fizzero Prosecco & Soda

AMARETTI SOUR - 16.00 -
Lyre's Amaretti, Lemon Juice & Egg Whites

TALL, DARK & HIGHBALL - 16.00 -
Lyre's American Malt, Ginger, Orange Peel,
Smoked Vanilla, Kola Nut & Lime Juice

ELDERFLOWER FIZZ - 16.00 -
Four Pillars Bandwagon Dry, Elderflower &
Fizzero Prosecco

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

TOASTIES

- Vintage Ballymaloe** - 19.50 -
Vintage Cheddar, Baked Honey Glazed Ham & Ballymaloe Relish
Served with House-made Coleslaw & Crisps
- Frank's Italian** - 19.50 -
Truffle Infused Soppressa, Vintage Cheddar, Basil Pesto, Garlic Aioli & Rocket
Served with House-made Coleslaw & Crisps
- BBQ Whiskey Pulled Pork** - 19.50 -
Pulled Pork with Slane Irish Whiskey Infused BBQ Sauce, Vintage Cheddar & Red Onion
Served with House-made Coleslaw & Crisps
- Three Cheese** - 18.00 -
Vintage Cheddar, Mozzarella, Provolone, Semi-Sundried Tomato & Caramelised Onion
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
- 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 Soppressa, Vintage Cheddar Cheese, Ballymaloe Relish, Pickled Red Onions, Mustard, Guinness Wheaten Bread & Sourdough Bread
(2-3 People)

FRANK
MACS