

FRANK MACS
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SIGNATURE COCKTAILS

CRAFTED TO PERFECTION, OUR SIGNATURE COCKTAILS
BLEND TIMELESS TRADITION WITH FRESH, BOLD
FLAVOURS - EACH SIP A STORY WAITING TO UNFOLD.

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

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 -

Poitín, Sweet Vermouth, Green Chartreuse
& Angostura Bitters

THE CELTIC REMEDY - 24.00 -

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

THE CURE - 23.00 -

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

SIGNATURE COCKTAILS

HABANERO HAZE - 25.00 -

Heradura 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 Liqueur, Cold
Press Coffee & Crème De Menthe

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 CREATE YOUR PERFECT SERVE.

- 25.00 -

CLASSIC DRY

Martin Miller's Gin & Nolly Prat
Dry Vermouth

THE MAC

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

GRUBBY, DIRTY, FILTHY

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

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SIPPING SANGRIAS

FRESH, VIBRANT SANGRIA BURSTING WITH SEASONAL
FRUITS WITH A SPLASH OF WINE, OUR SIGNATURE SANGRIA
JUGS ARE THE PERFECT WAY TO SIP AND SHARE.

- \$65.00 -

CLASSIC RED

Red Wine, Orange Juice & Triple Sec

BLUSHING LYCHEE

Rose Wine, Lychee & Triple Sec

RISKY BUSINESS

White Wine, Hennessy Brandy & Ginger Ale

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GIN PAIRINGS

DISCOVER OUR TOP RECOMMENDED GINS, EACH EXPERTLY PAIRED
WITH PREMIUM MIXERS FOR A PERFECTLY BALANCED SIP.

- \$17.00 -

GUNPOWDER & INDIAN TONIC

With Grapefruit Slice & Rosemary Swig

WHITLEY NEIL RHUBARB GINGER & GINGER ALE

With Strawberry Slices

HAYMAN'S SLOE & LEMON TONIC

With Lemon Slice

MALFY PINK GRAPEFRUIT & HOUSEMADE ELDERFLOWER

With Soda, Lemon Slice & Grapefruit Slice

GREEN ANT & INDIAN TONIC

With Lime Leaf

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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 -
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RED

Alpha Box & Dice	Grenache McLaren Vale, SA	- 14 /	65 -
La Bohème	Pinot Noir Yarra Valley, VIC	- 17 /	80 -
La Violetta Up!	Shiraz Great Southern, WA	- 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 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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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

GIN FLIGHTS

IRISH

-35.00-

Drumshanbo Gunpowder Irish Gin

Ireland has become a driving force when it comes to the next generation of gin and one of the most iconic brands to emerge in recent years is Gunpowder Irish Gin, winning numerous prestigious awards. This distinctive gin offers a vibrant palate brimming with fresh notes of lemon, lime, and grapefruit, seamlessly balanced with the unique essence of Gunpowder tea and a subtle layer of spicier botanicals. Best served with a slice of fresh grapefruit to enhance its exceptional profile.

Jawbox Classic Dry Gin

Nestled in the heart of the Ards Peninsula near Belfast, Jawbox Distillery is renowned for its artisanal approach to gin, meticulously crafted with a blend of 10 carefully selected botanicals. This classic gin is elevated by a unique infusion process where three botanicals are vapor-infused, enhancing the depth and clarity of flavour. From the first sip, this gin has a bold citrus and juniper profile, with hints of pepper and earthy green angelica, balanced by subtle root undertones. The finish is crisp and refreshing, with lingering notes of citrus and pine.

Dingle Distillery Irish Pot Still Gin

In 2019 Dingle became the first brand to win both the title of 'The World's Best Gin' and 'The World's Best London Dry'. This gin leads with a bold juniper presence, balanced by rich floral accents and a hint of orange blossom that lends an ethereal, delicate sweetness. As it unfolds on the palate, notes of fresh herbs emerge—mint, menthol, and angelica mingling with coriander and pepper. A subtle hint of ginger or cinnamon delivers a final, crisp bite, adding a touch of warmth to the finish.

GIN FLIGHTS

WORLD
-35.00-

ROKU JAPANESE CRAFT GIN

Roku Gin celebrates the exceptional flavours of each of Japan's four seasons at their peak. Meticulously crafted from 6 unique Japanese botanicals picked at the height of freshness, Roku delicately balances a subtle spiciness with vibrant floral notes, gentle sweetness from green tea and Yuzu's cherished citrus character. Every sip of Roku offers a taste of the best of every season, inviting you to pause and savor the richness of nature's gifts.

MALFY CON ARANCIA BLOOD ORANGE GIN

Originating from the Amalfi Coast, Italy, this gin captures the essence of a Mediterranean summer. It's deep ruby red hue hints at the luscious flavors within, with captivating aromas of orange blossom intertwined with a subtle juniper backdrop. Each sip reveals a palate of bittersweet citrus, combining the zest of Italian oranges with the intense, juicy flavour of Sicilian blood oranges. This rich blend is elevated by a selection of fine botanicals and handpicked juniper, resulting in a beautifully layered, long-lasting finish.

GIN MARE MEDITERRANEAN GIN

Gin Mare is a Mediterranean gin from Spain, crafted with a blend of botanicals that evoke the coastal landscapes of the Mediterranean. With distinctive notes of rosemary, thyme, basil, and the star ingredient, the arbequina olive, Gin Mare harmonises these savory Mediterranean elements with traditional gin botanicals for a truly unique profile.

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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

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 Sopressa, 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 Sopressa, Vintage Cheddar Cheese, Ballymaloe Relish, Pickled Red Onions, Mustard & Sourdough Bread
(2-3 People)

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