IN ROOM DINING ALL DAY MENU

Available 10am - 10pm





Bruny Island Oysters Red wine vinegar & shallots NDA/NGA	Half dozen 34
Cashews Roasted & salted V	10
Marinated Olive House marinated Mt. Zero Olives V	9
Chips Rosemary salt & aioli NDA/NGA/VE/VO	9
House Salad local leaves, fennel & Dijon dressing NGA/V	10
Seasonal Vegetables & Dip Selection of locally grown vegetables, middle eastern walnut & capsicum dip NGA/V	20
Charcuterie Plate Tasmanian leg ham, prosciutto, fennel salami, olives, pickles & baguette	NDA 20
Salmon Gravlax Citrus & vodka cured salmon, horseradish cream, pickled fennel & rye bread	d NDA 22
Pork Croquettes Crumbed & fried braised pork, apple ketchup & pickles NGA/NDA	20
Ham & Cheese Toastie Imago sourdough bread, local ham, gruyere & tomato chutney	18
Pasta alla vodka Spring Bay Distillery vodka, tomatoes, cashews, basil, rigatoni pasta, chilli flakes & parmesan NDA/VE/VO	28
Cider Battered Fish & Chips Battered Pink ling, tartare sauce & lemon NGA	28
MACq o1 Beef Burger Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli & chip	os 28
Tasmanian Cheese Plate King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valle cream brie house baked crisp breads, quince paste & apple VE	ey triple 28
Lamington Ice Cream Cake Chocolate cake, coconut ice cream, strawberry sorbet & toasted coconut NGA/V	16
Van Diemens Land Creamery Ice Cream – 135ml pot Vanilla Pepperberry Raspberry sorbet NDA	5

Please ask our wait staff to assist with any further dietary requirements.

NGA – No Gluten Added

NDA – No Dairy Added

Whilst every effort will be made to ensure that your dietary requirements are catered for, please note that all meals are prepared in an environment where gluten, dairy, eggs, nuts and other allergens are present & cross contamination is possible.

VE – Vegetarian

V - Vegan

VO - Vegan Option