Available 10am-10pm


Bruny Island Oysters | Red wine vinegar \& shallots NDA/NGA Half dozen | 34

Marinated Olive | House marinated Mt. Zero Olives $\vee$ 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, 20 middle eastern walnut \& capsicum dip NGA/V

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 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, 28
chilli flakes \& parmesan NDA/VE/VO
Cider Battered Fish \& Chips | Battered Pink ling, tartare sauce \& lemon NGA 28
MACq 01 Beef Burger | Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli \& chips 28

# Tasmanian Cheese Plate | King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valley triple <br> 28 cream brie house baked crisp breads, quince paste \& apple VE <br> Lamington Ice Cream Cake | Chocolate cake, coconut ice cream, strawberry sorbet <br> \& toasted coconut NGA / V 

Van Diemens Land Creamery Ice Cream - 135ml pot
Vanilla | Pepperberry | Raspberry sorbet NDA
NDA - No Dairy Added NGA - No Gluten Added VE - Vegetarian V - Vegan VO - Vegan Option

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

