

IN ROOM DINING DINNER MENU

Available 6pm - 10PM



MACQ 01
HOTEL

Bruny Island Oysters Natural, red wine vinegar & shallots NDA/NGA	Half dozen 34
Chips Rosemary, 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	20
Caesar Salad Cos lettuce, egg, parmesan, prosciutto, crostini, white anchovies	22
Add chicken	6
Pasta alla vodka Spring Bay Distillery Vodka, tomatoes, cashews, basil, rigatoni pasta, chilli flakes & parmesan NGA/VE/VO	28
Cider Battered Fish & Chips Battered Pink ling, tartare sauce & lemon NDA/NGA	28
MACq 01 Beef Burger Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli & chips	28
Grilled Chicken Marion Bay chicken, kale, Peruvian green sauce & roasted honey carrots NDA/NGA	44
Eye Fillet Steak King Island 200g eye fillet, café de paris butter, mustard, chips & house salad NGA	60
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Tasmanian Cheese Plate King Island Roaring 40's blue, Surprise Bay cheddar, Coal River Valley triple cream brie house baked crisp breads, quince paste & apple VE	28
Lamington Ice Cream Cake Chocolate & chia cake, golden coconut icecream, strawberry sorbet & toasted coconut NGA/V	16
Van Diemens Land Creamery Ice Cream – 135ml pot	5
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.

Please be advised that a 10% surcharge applies on all public holidays.