

IN ROOM DINING NIGHT OWL MENU

Available 10pm - 6am



MACQ 01
HOTEL

Chips Rosemary, aioli NDA/NGA/VE/VO	9
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 & crisp sourdough 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 VE/VO	28
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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
Van Diemens Land Creamery Ice Cream – 135ml pot Vanilla Pepperberry Raspberry sorbet NDA	5

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.