MACq 01 HOTEL IN ROOM DINING

NIGHT OWL MENU

Available 10:00pm – 6:00am

Dietary requirements key:
NDA – No Dairy Added.
N.G.A. – No Gluten Added.
VE – Vegetarian.
V – Vegan.
VO – Vegan Option.

Chips $12
Rosemary salt & aioli. NDA / N.G.A. / VE / VO

Seasonal Vegetables & Dip $21
Selection of locally grown vegetables, middle eastern walnut & capsicum dip. N.G.A. / V.

Charcuterie Plate $22
Tasmanian leg ham, prosciutto, fennel salami, olives, pickles & baguette. NDA.

Ham & Cheese Toastie $18
Pigeon whole bakers sourdough bread, local ham, gruyere & tomato chutney.

Pumpkin alla Vodka $35
Spring Bay Distillery Vodka, pumpkin, chilli, sage, rigatoni pasta & pecorino. VE / VO.

Tasmanian Cheese Plate $29
King Island Roaring 40s blue, Surprise Bay cheddar, Coal River Valley triple cream brie, house baked crisp breads, quince paste & apple. VE.

Van Diemen's Land Creamery Ice Cream – 135ml pot $7
Vanilla, Pepper berry, Raspberry sorbet. NDA.

Notes

- 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 and cross contamination is possible.
- Please be advised that a 15% surcharge applies on all public holidays.