

IN ROOM DINING

ALL DAY MENU

Available 10am – 10pm



MACQ 01
HOTEL

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| Bruny Island Oysters Red wine vinegar & shallots GF | Half dozen 30 |
| Cashews Roasted & salted GF/V | 10 |
| Marinated Olives House marinated Mt Zero Olives GF/V | 9 |
| Chips Rosemary, aioli GF/VE/VO | 9 |
| House Salad local leaves, fennel & Dijon dressing GF/VE/VO | 10 |
| Spring Vegetables & Dip Selection of locally grown vegetables, preserved lemon dressing, hummus, dukkha & olive oil GF/V | 18 |
| Prosciutto plate Prosciutto, lemon labneh, apple balsamic, pickled melon & crisp sourdough GFO | 18 |
| Hot Smoked Salmon Huon salmon rillettes, crème fraiche, chives, cornichons, shallots, capers, roe & lavosh GFO | 22 |
| Duck Croquettes Crumbed & fried braised duck, mustard aioli & pickles GF | 20 |
| Ham & Cheese Toastie Imago sourdough bread, local ham, gruyere & tomato chutney VE/VO | 18 |
| Pasta alla vodka Spring Bay Distillery Vodka, tomatoes, cashews, basil, rigatoni pasta, chilli flakes & parmesan VO | 26 |
| Cider Battered Fish & Chips Battered Pink ling, tartare sauce & lemon GF | 28 |
| Cape Grim Beef Burger Milk bun, bacon, cheese, ketchup, pickles, lettuce, tomato, aioli & chips GFO | 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 |
| Lamington Ice Cream Cake Chocolate & chia cake, golden coconut icecream, strawberry sorbet & toasted coconut V/GF | 16 |
| Van Diemens Land Creamery Ice Cream – 135ml pot Salted caramel Vanilla Double chocolate Raspberry sorbet DF | 5 |

GF – Gluten Free VE – Vegetarian V – Vegan VO – Vegan option DF – Dairy Free
Please ask our wait staff to assist with any further dietary requirements