

IN ROOM DINING DINNER MENU

Available 6pm - 10PM



MACQ 01
HOTEL

Bruny Island Oysters Natural, red wine vinegar & shallots GF	Half dozen 30
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
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 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
Grilled Chicken Marion Bay chicken, silken eggplant, chicken jus & tabouleh salad GF	44
King Island Eye Fillet & Chips 200g eye fillet, Café de Paris butter, mustard, house salad & chips GF	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 V/GF	16
Van Diemens Land Creamery Ice Cream – 135ml pot	5
Salted caramel Vanilla Double chocolate Raspberry sorbet DF	

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