

IN ROOM DINING
**NIGHT OWL
MENU**

Available 10pm - 6am



MACQ 01
HOTEL

Chips Rosemary, aioli GF / VE / VO	9
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
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 VO	26
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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 Salted caramel Vanilla Double chocolate Raspberry sorbet DF	5