

Mackinnon Room Restaurant

To Start

Crispy Ciabatta Bread, Confit Garlic Butter	\$7.00
Marinated Olives with Beetroot Relish & House Made Hummus, Crostini	\$12.50

Entrée

House Smoked Salmon, Salmon Gravlax, Lime Mayonnaise, Petit Salad GF	\$17.00
Twice Cooked Local Pork Belly, Warm Prawn Mousse, Spiced Berry Fruit GF	\$17.50
Wild Hare & Lamb Cassoulet "Sandwich", Garlic Aioli, Micro Herbs	\$18.00
Feta & Mushroom Arancini Balls, Berry Fruit Chili, Lemon Cheek V	\$17.50
Soup of the Day served with Crispy Bread	\$15.50
Smoked Chicken & Duck Terrine, Fruit Jam, Crostini DF	\$17.00
Cocktail Local Paua in the Shell, Sweet Chili, Petit Salad DF-GF	\$19.00

Salads

House Smoked Salmon Salad Baby Cos, Crispy Croutons, Parmesan cheese, Anchovy Dressing	\$17.00
Confit Tuna, Kalamata Olives and Feta Salad GF Tomato, Cucumber, Fresh Mint, Greens	\$17.00
Asian Duck with Ponzu Dressing Salad GF-DF Tossed with Fresh Mint, Coriander, Asian Slaw	\$17.00

Sides

French Fries with Garlic Aioli	\$6.50
Fresh Steamed Summer Vegetables	\$7.00
Sautéed Button Mushrooms	\$7.00
Garden Green Salad	\$7.00

Mains

Pan seared & Oven Roasted Venison Back Strap GF Served Medium-Rare, Fresh Greens, Horseradish Mash, Blueberry Jus	\$34.00
150gm Locally Caught Fresh Tuna GF-DF Miso Crust, Local Summer Greens, Lemon Butter	\$32.00
220gm Beef Fillet GF-DF Baby Roasted Vegetables, Mushroom Jus	\$34.00
Chicken Thigh De-Boned GF-DF Filled with Bacon, Sage, Potato, Vegetable Slice, Rich Chicken Jus	\$30.00
Oven Roasted Confit Southland Duck Leg & Smoked Duck Breast GF-DF Gourmet Potatoes, French Beans, Asian Inspired Jus	\$32.00
Macadamia, Soy & Coriander Crust Salmon Fillet DF Lemon Beurre Blanc, Roasted Baby Potatoes, Summer Leaves	\$32.00
Celeriac, Mushroom & Pumpkin Lasagne V Fresh Tomato Concassé, Roasted Beets	\$28.00
Roasted Portobello Mushroom V-GF Corn & Pea Fritter and Halloumi Cheese Stack	\$28.00

Desserts

Desserts served with your choice of vanilla or chocolate ice cream

Sticky Date Pudding, Lashings of Caramel Sauce	\$13.50
House Soft Meringue Swirl & Berry Fruit Compote	\$13.50
Coconut Cheesecake served with Berry Fruit Compote	\$13.50
Chocolate Torte with Mint Anglaise	\$13.50
Panna Cotta with Hazelnut Praline	\$13.50
Tasting Dessert Platter for 2, your choice of 3 Desserts	\$23.00
Cheese Platter served with Muscatels, Lavosh Biscuits, Figs Dutch Smoked Gouda, Bourdon French Goat, Kikorangi Blue	\$26.00