

Welcome to Distinction Te Anau Hotel & Villas renowned restaurant 'The Mackinnon Room' named after local explorer Quinton Mackinnon (1851-1892) In 1888, the most famous of his discoveries took place when he crossed the pass over the mountain from Lake Te Anau to Milford Sound. Now known as the Mackinnon Pass, Mackinnon guided parties over his route to Milford Sound. In 1892, Mackinnon was commissioned by the government for three months to clear scrub off Milford Track.

Entree

Baked garlic ciabatta bread (V) with basil pesto and parmesan cheese	\$8.00
Selection of freshly baked breads and dips (V)	\$12.50
Cream of carrot and cumin soup, coriander cream (V) (GF) coriander cream with warm ciabata bread	\$14.00
Southland lamb kofta, asian salad, peanut dressing	\$15.00
Tomato tart, capsicum puree, aubergine escabiche, crème fraiche (V)	\$16.00
Free range chicken and vegetable terrine beetroot relish, petite salad, crisp crustini	\$18.00
Sweet and sour venison cheek, forbidden rice, boc choy (GF)	\$18.00
Sashimi of saku yellow fin tuna, (GF) smoked salmon mousse, lemon jelly, soy beans and granny smith apple	\$19.50
Panko crusted mussels, kumara potato puree, confit grapes and béarnaise sauce	\$16.00

Mains

Supreme of Chicken, glazed wing, (GF) tuscan bean and smoked bacon casoulette, creamed silver beets	\$30.00
Char grilled rib of beef, (GF) gratan potato, onion soubise, grilled tomato, balsamic jus (GF)	\$33.00
Breast of duck, confit duck leg croquette on a bed of puy lentils, buttered spinach, pineapple chutney and an orange gastrique	\$36.00
Mushroom herb and potato pithivier, baby vegetables, verjuice cream sauce (V)	\$25.00
Roast rump of lamb, char grilled courgette goats curd, brick pastry shards, kumara, and a dijon mustard cream	\$32.00
Pan seared fillet of fish compressed watermelon, feta cheese and toasted pumpkin seed salad, tomato and citrus butter, ciabata croutons	\$33.00
Twice cooked pork belly potato, apple and herb crumble, seasonal vegetables, cider jus	\$30.00

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Desserts

Lemon curd tartlet, raspberry sorbet, fruit coulis	\$15.00
Chilled mango soup, mango sorbet, mint syrup	\$14.00
Valrhona white chocolate and coconut bavaois walnut crumb, Dark chocolate cream	\$15.00
Black forest and kirsch trifle	\$14.00
Selection of ice cream and sorbet (GF)	\$12.00
Tiramisu, coffee and kahlua scented layered sponge with mascarpone	\$14.00
Cheese selection served with fruit, crackers and fruit chutney	
Choose 1 for	\$16.00
Choose 2 for	\$20.00
Choose a tasting of them all	\$29.00
Blue River- black mount aged cheddar hard-sheep's milk	
Puhoi- washed rind soft -cow's milk	
Evansdale- mt cargill tudor semi soft-cow's Milk	
Kapiti Kikorangi Blue cheese semi soft-cow's milk	

Quinton MacKinnon (1851 – 1892)



The inspiration for our menu and our vision is to provide the freshest, local, seasonal ingredients brought together by award winning chefs. This infusion accompanied by an awe inspiring view will create a true southland experience. Sit back, relax and enjoy your meal!

Award winning Chef of the Year 2008 and 2013

Ken O'Connell

Executive Chef