



TO START

BRUCSCHETTA (v)

Pickle beetroot, fried mozzarella, toasted ciabatta, balsamic & olive oil | \$18

WINTER CHOWDER (gf bread on request)

Mix seafood, ciabatta, dill olive oil | \$28

SOUP OF THE DAY (gf bread on request, vg)

Served with toasted ciabatta | \$24

ENTRÉE

LAMB CROQUETTES (df)

Cumin kumara mash, mint sauce | \$24

CHICKEN CAESAR SALAD (gf)

Cos lettuce, Caesar dressing, anchovy, bacon croutons, boiled egg, parmesan | \$24

MAIN

SOUTHLAND BLUE COD FILLET (gf)

Charred bean, potato gratin, lemon fondue | \$46

PAN SEARED SALMON FILLET (gf)

Buttered vegetables, potato mash, lemon fondue | \$42

OVEN BAKED CHICKEN BREAST (gf)

Buttered vegetables, potato mash, jus | \$36

CAULIFLOWER STEAK (vg)

Quinoa risotto, mushroom confit, tomato relish | \$36

(df) Dairy Free (gf) Gluten Free (v) Vegetarian (vg) Vegan
Please notify staff of any allergies you may have.



Mackinnon
RESTAURANT • BAR

PREMIUM GRILLS

VENISON STRIPLOIN 200g (gf) | \$45

GRASS FED BEEF TENDERLOIN 220g (gf) | \$45

LAMB RACK (FOUR CHOPS) (gf) | \$45

Served with steam vegetables, potato mash, caramelised onion jam & jus

VEGETABLES & SALADS

LIVING LETTUCE (gf, vg)
Lemon vinaigrette | \$12

SAUTÉED GREENS (vg on request)
Buttered | \$12

FRENCH FRIES (v)
Sea salt, tomato ketchup | \$12

DESSERT

NEW YORK CHEESECAKE
Mix berries coulis, whip cream | \$16

CRÈME BRÛLÉE (gf)
Thyme infused, cherries | \$16

STICKY DATE PUDDING
Caramel sauce, vanilla ice-cream | \$16

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