

## Quinton Mackinnon (1851-1892)

Welcome to Distinction Te Anau Hotel & Villas renowned restaurant 'The Mackinnon Room' named after local explorer Quinton Mackinnon (1851-1892) Born in Scotland in 1851, Mackinnon arrived on the shores of Lake Te Anau in the early 1870s to explore the rugged grandeur of Fiordland.

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. This is now known as the Mackinnon Pass. Over the next four years Mackinnon guided parties over his route to Milford Sound.

In 1892, Mackinnon was commissioned by the New Zealand government for three months to clear scrub from Milford Track. After loading the boat with supplies, Mackinnon was never seen again. Months later, after his cap was found in a bay of Lake Te Anau by an observant shepherd, a search party was formed. The boat was soon discovered in an upright position with all contents still aboard but Quinton Mackinnon was never found.



Today the route that Mackinnon pioneered over the Milford Track is used by thousands of people who walk the four-day trek to Milford Sound described as the 'finest walk in the world'.

## ENTRÉE

<b>BREAD SELECTION</b> (v)	\$14.0   \$26.0
Selection for One/Two person	Add chicken liver pate   \$4.5
<i>Served with marinated olives, beetroot relish, and olive oil balsamic dressing</i>	
<b>SOUP OF THE DAY</b> (df/vg/v)	\$19.0
<i>Served with toasted sourdough ask your friendly server for today's offering</i>	
<b>FIORDLAND SEAFOOD CHOWDER</b> (gf)	\$24.0
<i>Toasted ciabatta, (gf bread available on request), mixed seafood, dill oil, microgreens</i>	
<b>BEETROOT &amp; SUPER SEED SALAD</b> (v)	
(vegan on request)	Small   \$18.0 Large   \$31.5
<i>Roasted beetroot, red wine poached pear, baby spinach, goat cheese crumble, super seed crumble, burnt orange honey dressing</i>	
<b>PAN SEARED SCALLOPS</b> (gf) Two pieces	\$34.0
<i>Green pea emulsion, brown lentils, bacon hash, herb oil</i>	
<b>CAESAR SALAD</b>	Small   \$16.0 Large   \$24.0
<i>Cos lettuce, house-made Caesar dressing, bacon and croutons, 3 min egg</i>	
	Add chicken or smoked salmon   \$5.0

## MAINS

<b>DUCK LEG CONFIT</b> (gf/df)	\$49.5
<i>Braised red cabbage, pumpkin puree, plum puree, apple cider jus</i>	
<b>WINTER CHOWDER</b> (gf)	\$48.0
<i>Toasted ciabatta (gf on request), salmon, prawns, mixed seafood, dill oil, microgreens</i>	
<b>NZ GRASS FED BEEF TENDERLOIN</b> (gf/df)	\$63.0
<i>Potato parmesan gratin, cauliflower puree, seasonal baby vegetable, home-made jus</i>	
<b>SEARED VENISON STRIPLOIN</b> (gf)	\$58.0
<i>Roasted beetroot, baby root vegetables, kumara mash, pickle berries, and red wine jus</i>	
<b>MT COOK SALMON</b> (gf)	\$62.0
<i>Broccolini and shitake, potato mousseline, yuzu lemon butter, microgreens</i>	
<b>FREE RANGE CHICKEN THIGH</b> (gf/df)	\$43.0
<i>Mushroom, shallots and red wine stew, herb rosti, smoked blackberry sauce, vege crisp</i>	
<b>JUMBO MUSHROOM RAVIOLI</b> (v)	\$39.5
<i>Served with herb and spinach cream, mushroom salad, olive oil and parmesan sprinkles</i>	

## SIDES

<i>Fresh garden salad (gf/vg)</i>	\$11.0	<i>Mac and cheese (v)</i>	\$10.0
<i>Creamy mashed potato (gf/v)</i>	\$12.0	<i>Steamed vegetables (v/vg)</i>	\$12.0
<i>Toasted ciabatta two pcs</i>		\$6.0	

## DESSERT

**CHEESECAKE** (v) | \$16.0

*Mixed berry coulis, whipped cream*

**COCONUT PANNA COTTA** (gf/v) | \$16.0

*Served with fruit salad, toasted coconut, passionfruit puree*

**STICKY DATE PUDDING** (v) | \$16.0

*Caramel sauce, hokey pokey ice-cream*

**CHOCOLATE BROWNIE** (v) | \$16.0

*Vanilla ice cream, chocolate sauce*

**TRIO OF SORBET** (gf/v/df/vg) | \$14.0

*Seasonal fruit salad*