

DINNER

5:30pm — 9pm

ENTRÉE

Mackenzie's Summer Salad	20
Mixed salad, beetroot, feta, cucumber, pickled fennel, orange segments, tomato vinaigrette, candied walnuts	
Italian Provolone Cheese	23
Oven baked Provolone, tomato, chimichurri infused olive oil, crostini	
Prawn Hotpot	24
Sautéed prawns, Cafe de Paris butter, spinach, chickpea, sundried tomatoes, sourdough bread	
Garlic & Cheese Bread	17
Oven baked bread, garlic & cheese butter	
Soup of the Day	16
<i>Ask your waiter for the Chef's daily special</i>	

We are happy to cater for any special dietary requirements, please speak to your food and beverage attendant to discuss your individual needs.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.

DINNER

5:30pm — 9pm

MAINS

New Zealand Hereford Prime Fillet Steak	45
200g fillet steak, herb smashed potatoes, roasted vegetables, red wine jus, black garlic aioli	
Atlantic Salmon	41
Salmon fillet, vegetable Fregola sarda salad, beetroot hummus, sauteed greens, creme fraiche	
NZ Lamb	43
Oven baked lamb rack, roasted vegetables, dauphinoise potatoes, minted jus	
NZ Free Farmed Pork	33
Panko crumbed pork schnitzel, buttery mash, sautéed vegetables, fried egg, lemon caper jus	
Pasta of the Day	31
<i>Ask your waiter for the Chef's daily special</i>	

SIDES

Paris Mash	11
Green Salad	11
Steamed Vegetables	11
Fries	11
Herb Smashed Potatoes	11
Dauphinoise Potatoes	11

We are happy to cater for any special dietary requirements, please speak to your food and beverage attendant to discuss your individual needs.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.

DESSERTS

5:30pm — 9pm

Japanese Cheesecake	17
Sake cheesecake, green tea sponge, salted tahini caramel sauce, summer berry compote	
Fresh Fruit & Sorbet	16
Fresh fruit salad, mango & boysenberry sorbet	
Cream Puff	17
Choux pastry, mascarpone cream, summer berries, chocolate sauce, vanilla ice cream	
Cheese Board	26
Artisan Cheese Platter with Whitestone Blue Windsor, Kapiti Pakari Aged Cheddar, Whitestone Camembert, fruit chutney, grapes, apple, olives, toasted nuts, ciabatta, crackers	

We are happy to cater for any special dietary requirements, please speak to your food and beverage attendant to discuss your individual needs.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.

VEGETARIAN & VEGAN

5:30pm — 9pm

ENTRÉE

Mackenzie's Summer Salad	20
Mixed salad, beetroot, feta, cucumber, pickled fennel, orange segments, tomato vinaigrette, candied walnuts	
Soup of the Day	16
<i>Ask your waiter for the Chef's daily special</i>	

MAINS

Gnocchi	29
Potato gnocchi, Napoletana sauce, grilled mushroom, roasted courgette, feta cheese, crostini	
Kachumber Samosa Bowl	28
Samosas, seasonal vegetables, coconut yoghurt, mint chutney, date jaggery chutney, cashews, raisins, pomegranate seeds	

DESSERTS

Fresh Fruit & Sorbet	16
Fresh fruit salad, mango & boysenberry sorbet	

We are happy to cater for any special dietary requirements, please speak to your food and beverage attendant to discuss your individual needs.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish.