

WELCOME TO MACKENZIES RESTAURANT & BAR

Dining available from 5pm – 9pm daily.
Available for Room Service. Tray charge \$5.
**Bookings essential for Restaurant.*

ENTREE

- Garlic Loaf** 10
Served with freshly whipped garlic & herb butter.
- Spiced Tomato Lentil & Coconut Soup**  13
Ripe tomatoes cooked with celery, carrots, yellow lentils, chilli flakes & coconut cream served with chargrilled ciabatta.
- Seafood Chowder** ( upon request) 18
Chefs best recipe with a medley from the sea.
Presented inside a homemade bread bowl.
- Mackenzie's Salad**  ( upon request) 22
Our chefs combination of roasted beetroot & seed, pumpkin, chickpeas, lentils, fresh iceberg lettuce all gently tossed into an infused chilli garlic olive oil vinaigrette, topped with plum coriander compote.
Add smoked chicken \$4.
- Smoked Brie Stuffed Field Mushroom**   ( upon request) 18
Red wine & herb marinated field mushroom, stuffed with smoked brie cheese, GF crumbs, caramelised onions and chimichurri sauce.
- Salt & Pepper Calamari**  18
Calamari strips dusted with fine polenta & cornflour presented over a garden salad drizzled with coriander and lime mayo.
- Garlic and Chilli Prawn Crock Pot** 18
Succulent prawn cutlets cooked in a creamy white wine based chilli & garlic sauce, cooked & served in a crock pot with a side of toasted ciabatta.

MAINS

- Double Cooked Pork Belly**  33
Slow cooked New Zealand South Island pork belly marinated with 3 spices. Accompanied by triple cooked truffle potatoes, steamed bok choy, Agridulce (sweet and sour) Asian cucumber, mint & jalapeno finished with plum & Pinot glaze.
- Premium Southland Lamb Duo**  35
Duo of lamb rack & rump cooked to your liking. Pea puree, braised shallots, seasonal baby carrots, dauphine potato finished with lamb & mustard demi sauce.
- South Island Hereford Fillet**  39
Premium Southland Hereford eye fillet steak cooked to your liking. Kumara & potato dauphinoise, beetroot relish, wilted spinach accompanied by thyme and rosemary Pinot Jus.
- Brazilian Style Half Chicken**  31
Pot roasted & chargrilled finished half chicken accompanied with a two-cheese stuffed polenta, sautéed cherry tomatoes, wilted spinach & green peppercorn sauce.
- Sous Vide Whole Venison Ribs**  39
New Zealand South Island venison ribs. Sous vide for 12 hours to maximize natural moisture & flavour. Glazed with a smoked plum sauce.
Served alongside sesame coleslaw, garlic & herb gourmet potatoes.
- Zucchini & Leek Risotto** 30
Stuffed Capsicum   30
Stuffed capsicum of zucchini & leek risotto. Presented on black quinoa with spinach finished with a tomato & saffron broth.
- Mackenzie's Beef Burger** ( upon request) 22
180g prime beef patty with bacon, Swiss cheese, lettuce, coleslaw, sliced tomato & beetroot relish.
Served with fries or a salad, accompanied by a side of aioli & tomato sauce.
- Fish & Chips** ( upon request) 27
Fish of the day fried in tempura batter.
Served in a traditional newspaper cone with a green salad, fries & tartare sauce.

SIDES

- Steamed Vegetable   10
Broccoli and Cauliflower blue cheese gratin  
Roasted vegetables  
Steamed rice  
Fries  
Polenta fries  
Triple cooked truffle potatoes  



Your friendly server will advise on your special two course menu of the day.