

# What is the GOOD FOOD PROJECT all about?

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The GOOD FOOD Project is our commitment to celebrating more of New Zealand's vibrant, flavoursome, nutritious and sustainable food in our hotel menus nationwide.

The project introduces a rich array of plant-based dishes to every menu. We'll showcase the best seasonal produce from the areas surrounding each hotel. For guests with allergies or special dietary needs, a selection of mouthwatering dishes have been developed that guests will want the recipe for.

Good food is an enticing and exciting part of the exceptional and complete accommodation experience we strive to deliver each day. Heritage Hotel guests can count on being nourished and uplifted as well as rested and ready for their day of work or play.

Follow our GOOD FOOD journey at:

[WWW.HERITAGEHOTELS.CO.NZ/GOODFOOD](http://WWW.HERITAGEHOTELS.CO.NZ/GOODFOOD)

**Mackenzies**   
BAR AND RESTAURANT

HERITAGE  
QUEENSTOWN

## WELCOME

The service, ambience and cuisine at Mackenzies Restaurant is inspired by the Mackenzie family who were early settlers to Queenstown's Wakatipu region, and renowned for their generosity, hospitality and pioneering spirit.

At our Queenstown Restaurant and Bar, intimate dining is complemented by glowing fires in the winter, and summer offers al fresco fare on the expanse balconies.

We welcome you to try our exquisite creations!

**Bon appetit!**

**Sandro Lobao**  
**T.H.E. Executive Chef**

## VEGAN & VEGETARIAN DINNER MENU

### STARTERS

**Bruschetta**   18.5  
Garlic toasted vegan bread topped with a country style pickled aubergine and roasted cherry tomatoes.  
Add: Haloumi or blue cheese 3

**Spiced tomato, lentils and coconut soup**  13.8  
Cooked with celery, carrots, chilli and coconut cream, served with toasted artisanal bread (gf on request)

### ENTRÉE

**Emerald broccoli salad**   19.5  
Roasted broccoli, caramelised onions, roasted sliced almonds, drizzled with herbs and garlic infused olive oil and lime juice  
Add: Feta or blue cheese 3

**Mushroom and aubergine roulade**   19.5  
With wine steamed field mushrooms, caramelised onions, spiced peppers and topped with chilli pomodoro sauce

**Mackenzies winter salad**   20  
Roast beetroot and pumpkin, grilled kumara and lentils served with crispy lettuce, red onion and capsicum, drizzled with maple and mustard vinaigrette and topped with walnuts

## MAINS

**Pumpkin and spinach risotto stuffed capsicum**   33  
On black quinoa and roasted turmeric cauliflower, served on tomato and saffron broth.  
Add: Parmesan 3

**Vegan butter masala curry**   33  
Cooked using a traditional Indian recipe. New Zealand tofu, kumara, chickpeas and onions in a creamy coconut vegan-butter masala sauce, steamed rice, coconut yoghurt raita, papadum and mango chutney

**Vegan gnocchi**  33  
Kumara and horopito gnocchi, served on a rich, slow-cooked pomodoro sauce, and topped with vegan grated cheese

## SIDES OF CHOICE

Steamed seasonal vegetables   11

Sauteed garlic and herb gourmet potatoes   11

Garden salad   7.5

Baked broccoli and cauliflower with blue cheese sauce   11

Parmesan polenta fries with chilli and lime mayo   (gf on request) 6

## DESSERTS 13 each

**Duo of gelato**    
Chocolate sorbet and blackcurrant coconut gelato served with berry compote

**Traditional fruit salad**     
Served with coconut yoghurt and caramelised nuts

 Vegan  Gluten Free  Vegetarian

Available 5:00pm – 9:00pm daily