

## HEALTHY KIDS MENU 15

Grilled chicken on mash with green beans and jus 🌿🍴

Or

Pan fried Calamari with lemon, aioli and salad 🌿🍴

Or

Cauliflower spinach cake with salad & coconut yoghurt 🌿🍴

*All kids' meals come with refined sugar free dessert*

Raw chocolate delice with seasonal fruits and coconut mousse 🌿🍴



## DESSERTS

Lemon and white chocolate mousse cake 🌿🍴 15  
Served with berry coulis and praline crumbs

Fruit platter 🌿🍴 15  
Seasonal fruits sliced served over an ice bed with passionfruit coconut yoghurt

Hokey pokey sunday 🌿🍴 13  
With vanilla ice cream and hokey pokey

Flourless coffee and chocolate brownie 🌿🍴 15  
Served with boysenberry sorbet and vanilla mascarpone

Peanut butter icecream chocolate crumb cake 🌿🍴 13  
Served with salted caramel sauce

Vegan layered pumpkin, pecan and caramel crumbed mousse 🌿🍴 15  
Five layers of a mouth-watering dessert, with pumpkin mousse, pecan, chocolate biscuit crumbs, pumpkin caramel and cream.

Available 5:00 pm – 10:00 pm daily

## What is the GOOD FOOD PROJECT all about?

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**

## STARTERS

Garlic loaf 🌿	11.5
Served with freshly whipped garlic and herb butter	
Seafood chowder (🍴 upon request)	15.5
A favourite of the locals – a medley from the sea cooked in a rich, creamy coconut base with the juice of fresh lemon and served with chargrilled artisanal bread	

## ENTRÉE

Spinach and ricotta borek 🌿	19
Filo pastry filled with marinated spinach and fresh ricotta served alongside Turkish style green salad and coconut yogurt	
Queenstown green goddess summer salad 🌿🍴	20
Fresh baby spinach, white and black quinoa, raw walnuts, cherry tomatoes, caramelized onions, roasted beetroot, dressed with tangy plum vinaigrette	
Add: feta or blue cheese for	4
Chilli and garlic prawns crockpot (🍴 upon request)	20
Marinated prawns, cooked in a crockpot in a Mediterranean creamy sauce, ginger, capers and lime. Served with bread and a side of garlic butter	
Salt and pepper calamari 🍴 (df)	19
Polenta crusted and served with garden salad and coriander and lime mayo	
Grilled haloumi and vegetable skewers 🌿🍴	19
Chargrilled haloumi and seasonal vegetables skewered and presented over crispy kumara sticks and pomegranate molasses	

## SIDES OF CHOICE

Steamed seasonal vegetables 🌿🍴	11
Sauteed garlic and herb gourmet potatoes 🌿🍴	11
Garden salad 🌿🍴	9.5
Baked broccoli and cauliflower with blue cheese sauce 🍴🌿	11
Steamed rice 🌿🍴	6
Parmesan polenta fries with chilli and lime mayo 🍴🌿	8

## MAINS

South Island prime Hereford fillet mignon 🍴	40
200g prime South Island Hereford eye fillet, a stacked panache of vegetables, rustic hand cut potato seasoned with smoked paprika salt, side of thyme and rosemary pinot jus or Mushroom sauce	
Fig and olive tapenade stuffed lamb rack 🍴	40
New Zealand's own South Island prime lamb rack, stuffed with fig and olives tapenade, pistachio crust, smoked potato and kumara dauphinoise, sautéed green beans, roasted marinated tomato and a side of minted Pinot Gris and shallot, lamb jus	
Crispy skin salmon 🍴	39
Ora king salmon fillet, served crispy skin up, over sautéed potato, quinoa, fennel, capers, cherry tomato, fresh green beans roulade in bacon, topped with a tangy Spanish salsa and served with caramelised lemon	
Double cooked pork belly and pan seared scallops 🍴	39
New Zealand pork belly, pan seared scallops, smoked cauliflower puree, baby carrots, braised caramelised shallots, smoked potato and kumara dauphinoise, steamed bok choy, served with plum and pinot jus	
Chicken breast medallion 🍴	38
Succulent pieces of free-range chicken breast rolled in bacon, served with caramelised seasonal root vegetables, truffle mash potato and a creamy corn sauce	
Chef's pasta (🍴 upon request)	30.5
Pumpkin and spinach risotto stuffed capsicum 🌿🍴	33
On black quinoa, baby spinach and roasted turmeric cauliflower, served on tomato and saffron broth.	
Add: parmesan	4

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🌿 Vegan   🍴 Gluten Free   🌿 Vegetarian   (df) Dairy Free