# Mackenzies
BAR AND RESTAURANT

## ROOM SERVICE MENU

**Available 12.00 pm to 10.00 pm. Place your order by dialing extension 7730.**
**A tray charge of $5 per order applies.**

Garlic loaf — 11.5
Served with freshly whipped garlic and herb butter

Beef roulade — 25
Braised beef stuffed with bacon, mustard, gherkins and carrots, served over truffle mash potato, green beans and onion pinot jus

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

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

Sous-vide venison ribs — 35
New Zealand's own South Island farm raised and pasture fed, hormone and antibiotic free venison ribs, sous-vide cooked for 12 hours to retain the natural moisture and flavor, glazed with smoked plum sauce and served with garlic and herb gourmet potatoes and Turkish style green salad

Open Cajun chicken sandwich on rye — 27
Cajun marinated chicken breast fillet, lettuce, tomato, cucumber, smoked brie cheese, on rye bread with cranberry sauce, finished with creamy corn sauce, served with fries or salad

Fish 'n' chips — 27.5
Fried in tempura batter served with a side`salad and fries, accompanied with tartare`sauce

Mackenzie beef burger — 22.5
180g prime beef patty, bacon, Swiss cheese, lettuce, coleslaw salad, sliced tomato and beetroot relish, served with fries or salad and accompanied by a side of aioli and tomato sauce

Finger licking good buffalo wings — 20
Homemade 10 spice marinate with a smoked plum BBQ glaze and served with sesame coleslaw salad

Chef's pasta upon request — 30.5

Golden fries with aioli — 10

Parmesan polenta fries with chilli & lime mayo — 8

### SIDES

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

### 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 ice cream 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

Vegan  Gluten Free  Vegetarian