

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

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

MACKENZIE'S BAR MENU

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 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	



Vegan



Gluten Free



Vegetarian

Available 12:00 pm – 10:00 pm daily