

LUNCH

12 – 3pm

“How beautiful is the whole region, for form, and grouping, and opulence and freshness of foliage, and variety of colour...”
- Mark Twain, *American Novelist, commenting on Hobart in 1895*

Salad of slow cooked ocean trout, shaved fennel, radish, apple, avocado, crème fraiche | 22

Tomato gazpacho, seared oysters, pickled celery heart, horseradish | 20

Haloumi, green peas, zucchini, mint, parsley, salsa verde | 18

Spiced octopus, pinenuts, white beans, ras el hanout | 26

‘Imam bayildi’ - baked eggplant, heirloom tomatoes, paprika, ricotta, grains | 28

Pasta, asparagus, mozzarella, clams, chilli, ndjua, lemon, dill, sour dough | 34

Steak sandwich – scotch fillet, caramelised onion, fried egg, Heidi gruyere, tomato chutney, Turkish bread | 30

Free range pork neck – twice cooked, braised lentils, celeriac puree, macerated prunes | 32

Lamb rump, eggplant, fregola, preserved lemon, herbs, coriander yoghurt | 32

MACq o1 Club

Southern rock lobster, applewood smoked chicken, streaky bacon, avocado free range egg, Shima wasabi leaves, lemon myrtle aioli, toasted white bread | 38

Fries, aioli, garlic, rosemary | 7

Huon valley potatoes, fermented black garlic, herb butter | 8

Longley organic farm leaf salad, vinaigrette | 8

Roasted pears | radicchio | caramelised onion | crispy lentils | 9

Cheese and accompaniments | 24

Lemon and olive oil cake, plum sorbet, sour cream, vanilla, fennel seed, quinoa crisp | 16

Strawberry, vanilla cream, crisp meringue, milk granita, goats milk ice cream | 14

Tart tartin - Local apples, crème fraiche pastry, double cream | 16