

A la Carte

♥ THREE COURSE LUNCH OR DINNER ~ \$59 ~ CHOOSE ANY ENTRÉE + MAIN + DESSERT ♥

Entrees

Crusty baguette w olive oil & dukkah (df, v)
10.5

Seared scallops w cauliflower puree & zucchini salad (gf)
23.5

Grilled asparagus w crunchy jamon, boiled egg and saffron aioli (gf, v optional, df optional)
17.5

Hand-made spinach & feta empanadas w yogurt & preserved lemon (v)
2 pieces
14.5

Char grilled octopus w potato scordalia & crusty bread (gf optional)
21.5

Organic duck liver pate w pedro ximenez jelly & crusty bread (gf optional)
14.5

Mavis's three cheese platter
Nimbin valley dairy brie, blue & monte nardi w fig paste, fruit, crackers (v, gf optional)
15.5 per person (min 2 people)

Mains

Free-range moroccan chicken w Israeli cous cous salad & lemon date chutney (gf, df optional)
27.5

New England slow cooked Greek lamb w tzatziki, Greek salad & rosemary sea salt chips (gf)
27.5

Free-range bangalow slow cooked pork belly w apple Waldorf salad & pork jus (gf, df)
28.5

Pan fried fish of the day w zucchini spaghetti, whipped fetta & sauce vierge
29.5

Asian style sticky beef short ribs w green paw paw & cucumber salad
28.5

Roasted broccolini w chili almonds, pumpkin puree & black eye bean salad (gf, v, ve)
23.5

Ask your waitperson about our amazing daily specials

Credit card surcharges: VISA/MasterCard & AMEX 1.5% // Diners 2.5%

Surcharges: 10% applies to all items on weekends// 15% applies to all items on public holidays

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Sides

Bowl of chunky chips w rosemary, sea salt & tomato sauce (v, df)

12.5

Bowl of smoked paprika organic potatoes (v, gf)

12.5

Bowl of organic vegetables (v, gf, df optional)

12.5

Bowl of organic garden salad w house dressing (v, gf, df)

12.5

Desserts

Chocolate, strawberry & hazelnut dacquoise (gf)

15.5

Chocolate & caramel ice magic

15.5

Lemon lime curd w roasted vanilla bourbon, rhubarb & baked sugar puff (gf)

15.5

Affogato , A single shot of hot coffee, vanilla ice cream + your choice of liqueur
(gf, df optional, ve optional)

16.9

Devonshire tea, two house-made scones w jam & cream + your choice of
a regular tea, coffee or hot chocolate

15.5

Ask your waitperson about our Cake of the day

12.5

GF = gluten free | V = vegetarian | VE = vegan | Gluten free bread 2.5 per serve

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Chef – The amazing “Pepe Garcia”

Mavis's
Kitchen and Cabins

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SURCHARGES: 10% APPLIES TO ALL ITEMS ON WEEKENDS/15% APPLIES TO ALL ITEMS ON PUBLIC HOLIDAYS