

A la Carte

♥ THREE COURSE LUNCH OR DINNER ~ \$55 ~ CHOOSE ANY ENTRÉE + MAIN + DESSERT ♥

Entrees

Fresh baked baguette, almond butter & chilli oil (v, df, gf optional)
6.0

Dry roasted almonds, house-marinated local olives (gf, ve, df)
w rosemary, sea salt
9.5

Cauliflower & chive croquetas w blue cheese aioli (v)
14.5

Prawn & Avocado Cocktail w fresh tomato, lime, red onion, coriander salad
& salsa rosa (gf)
18.5

Local salami, house pickles w toasted baguette & olive oil (df, gf optional)
18.0

Pan seared black organic mussels w onion, chilli & white wine (gf, v)
17.0

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

Mains

Free range chicken saltimbocca w prosciutto, fresh herbs & organic potato salad
27.5

Pan fried fish of the day w zucchini spaghetti, toasted pine nuts, macerated currants,
sauce vierge & whipped fetta (gf, df optional)
29.5

Three hour slow cooked lamb shoulder, marinated w middle eastern spices & chimichurri sauce,
w slaw & eggplant chips (gf/df optional)
29.5

Pork medallions w a pedro ximenez & raisin reduction served w roasted organic potatoes
& organic garden salad
(gf, df optional)
27.5

Slow cooked beef ribs w roasted potatoes, jus, salad of parsley,
red capsicum, spanish onion (gf)
28.5

Home grown broad bean falafel, w zucchini puree & middle eastern summer salad
(v, ve, gf optional)
24.0

Ask your waitperson about our amazing daily specials

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 & aioli (v, df)
11.5

Bowl of rosemary roasted organic potatoes (v, gf)
11.5

Bowl of organic vegetables (v, gf)
11.5

Bowl of organic garden salad w house dressing (v, gf, df)
11.5

Desserts

Rosewater & pistachio nut pavlova w seasonal stone fruit & fresh cream (gf, df optional)
14.5

Profiteroles filled w vanilla & green tea crème patisserie w dark chocolate sauce
14.5

Basil crème brulee w balsamic fresh strawberries (gf)
14.5

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
12.0 or
15.50 w coffee or tea

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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