

A la Carte

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

Entrees

Warm garlic & butter herb baguette (v, gf optional)
8.5

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

Mushroom & truffle croquetas w red capsicum aioli (v)
four per serve
16.5

Mavis's seafood chowder w crusty bread (gf, df optional)
18.5

Organic duck liver pate w rosella flower jelly & crusty bread (gf optional)
15.5

Pan seared organic Spencer Gulf mussel's
w chorizo, tomato, Saffron & crusty bread (gf, df optional)
17.5

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

Oven roasted orange & thyme free range chicken w caponata & sweet potato crisps (gf, df)
27.0

Wild caught barramundi w miso, organic vegetable broth & seaweed flakes (gf, df)
28.5

New England, red wine braised lamb shanks w winter vegetables & soft polenta (gf)
28.5

Free range bungalow crispy skin pork belly w green paw paw salad & pork jus (gf, df)
27.5

Slow cooked beef short ribs deglazed w beef jus, organic paprika mash
& snow pea salad (gf)
28.5

Vegetarian cabbage rolls w brown rice, lentils, chick peas, fresh herbs,
light tomato sauce & sour cream (v, gf, vegan optional)
25.5

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 & tomato sauce (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

Warm apple strudel w creme anglaise & vanilla ice cream

15.5

Organic Lemon Tart w vanilla cream + blueberry compote

15.5

Chocolate amaretto creme brulee w orange grand marnier salad (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

12.0

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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