

Mavis's Kitchen - 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 & 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 **df (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 pilaf rice & lemon date chutney **gf (df optional)**
27.5

Slow cooked Greek lamb w tzatziki, Greek salad & rosemary sea salt chips **(gf & df optional)**
28.5

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 **gf (df optional)**
29.5

Asian style sticky beef short ribs w green paw paw & cucumber salad **gf, df**
28.5

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

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

Ask your waitperson about our amazing daily specials

Credit card surcharges: VISA/MasterCard & AMEX 1.5% / Diners 2.5% / Eftpos .25c

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

Coconut pannacotta w rhubarb, raspberry compote & almond tuile **ve (gf optional)**

15.5

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

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Chef – The amazing “Pepe Garcia” - Sou Chef - The incredible “Marian Abeleda”

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