

Beverages

ONE BILL PER TABLE. SURCHARGE: 15% APPLIES TO ALL ITEMS ON PUBLIC HOLIDAYS

Hot Beverages

Organic Bun coffee, served your favourite way
cup 4.5
mug 5.0

Organic tea, English Breakfast, Earl Grey, Peppermint, Chamomile or Green
pot 4.5

Chai tea
pot 5.0

Chai latte
cup 4.5
mug 5.0

Hot chocolate
mug 5.0

Extras

Mug, extra shot, decaf, soy milk, almond milk, lactose free milk, vanilla, caramel, hazelnut
each 0.5
Takeaway
0.25

Cold Beverages

Mt Warning Spring Water
Sparkling or Still
500mL 4.5
1L 8.0

Organic coconut water
6.0

Organic juices and soft drinks
See selection in the fridge or ask your waiter.
6.0

Milkshakes, Chocolate, mixed berry, vanilla, caramel, hazelnut (df optional, gf)
8.0

Iced coffee, mocha or chocolate
8.0

Organic fruit smoothies, banana, mango, mixed berry (df optional, gf)
8.0

Beers and Ciders

Stone & Wood, Green Coast Lager (Byron Bay, NSW) on tap, 330mL
Full malt, subtle hops with a clean finish
8

Stone & Wood, Pacific Ale
(Byron Bay, NSW) on tap, 330mL
Big fruity hops and yeast with a refreshing finish
8

Stone & Wood, Garden Ale, mid strength
(Byron Bay, NSW) bottle, 330mL
Citrus aroma, clean malt characters and an easy bitter finish
8

Flying Brick, Handcrafted Apple Cider (Bellarine, VIC)
9

Lychee gold, Handcrafted Lychee cider (Murrumbateman, NSW)
low alc %
9

Wine List

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Bubbles

Prosecco – piccolo, 200mL (Treviso, Italy) 16.0

Mr Mick Gala Cuvée Brut (Clare Valley, SA) by the bottle 38.0

Tamburlaine Sparkling Wine (Orange, NSW)organic by the bottle 44.0

Prosecco (Superiore di Conegliano, Italy) by the bottle 55.0

White Wines

Astrolabe Sauvignon Blanc (Marlborough,
NZ)
by the glass 14.0
by the bottle 54.0

Tamburlaine Sauvignon Blanc (Orange,
NSW)organic
by the glass 12.0
by the bottle 45.0

Tamburlaine Sauvignon Blanc Semillon
(Orange, NSW) organic
by the glass 10.0
by the bottle 40.0

Tyrrell's Moore's Creek Chardonnay
(Hunter Valley, NSW)
by the glass 12.0
by the bottle 44.0

Sirenya Pinot Grigio (Adelaide Hills, SA)
by the glass 14.0
by the bottle 46.0

Tim Adams Pinot Gris (Clare Valley, SA)
by the bottle 55.0

Tim Adams Reisling (Clare valley, SA)
by the bottle 55.0

Gioioso Moscato (Italy)
by the glass 12.0
by the bottle 35

Red Wines

Spring Seeds, Rosé (McLaren Vale, SA)
organic
by the glass 14.0
by the bottle 44.0

Coombe Farm Pinot Noir, (Yarra valley,
VIC)
by the glass 14.0
by the bottle 55.0

Mr Mick Shiraz (Clare Valley, SA)
by the glass 12.0
by the bottle 49.0

Tamburlaine Shiraz organic
(Hunter Valley, NSW)
by the bottle 45.0

Tamburlaine Merlot organic
(Hunter Valley, NSW)
by the bottle 45.0

Spring Seeds Organic Cabernet Sauvignon
(McLarenvale SA)
by the glass 14.0
by the bottle 44.0

Mt Tamburlaine Cabernet Merlot, (Orange
NSW)
by the glass 12.0
by the bottle 42.0

Dessert Wine

D'Arenberg Noble Mud Pie 375mL (McLaren Vale, SA)
by the glass 12.0
by the bottle 46.0

Mavis's private Cellar

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LIMITED STOCKS OF THESE WINES ARE AVAILABLE AT ANY GIVEN TIME. PLEASE ASK YOUR WAITER FOR CURRENT AVAILABILITY.

NV Moet + Chandon Champagne (Reims, France) \$110
Green apple and citrus fruits with elegant toasty brioche notes.

Piper Heidsieck Champagne (France) \$89
Golden colour and fine bubbles, dominated by notes of Pears and apples

Tamburlaine, Sauvignon blanc (orange wine region, NSW) \$55
*sulphur and preservative free
Classic Sauvignon Blanc elements of Passionfruit, Pineapple and lime show on the nose, the absence of sulphur creates extra palate texture and complexity

2012 Tamburlaine Cabernet Merlot (Orange Wine Region, NSW) \$98
*Sulphur and preservative free
Blueberry jam, plums and figs, rich berry and fruitcake flavours supported by French Oak

2013 D'Arenberg 'the Love Grass Shiraz (McLaren vale SA) - \$55 per bottle
named after the love grass's flowers that affectionately adhere to the wine makers socks, this Shiraz will linger with you the way the flowers do!

Cocktails + Spirits

Selection of spirits, liqueurs and ports
from \$12

Cocktails - see the current seasonal special from 15.5

Aperol spritz Prosecco, Aperol, soda water
glass 14, 1L 30

House-made sangria
Red or white wine, fresh fruit, juices, mint
1L 26

House-made sangria non-alcoholic
Lemonade, fresh fruit, juices, mint
1L 19

Maggie Beer Sparkling Ruby Cabernet non-alcoholic
bottle 25

After your meal

Digestiv's served the traditional way
\$10 each

Grappa Piave – grape aromatic, Italy

Amaretto Disaronno – little bitter sweet almond liquor, Italy

Limoncello – lemon liqueur, Italy

Frangelico - hazelnut liqueur, northern Italy,

Kahlua - coffee liqueur, Mexico

Montenegro – Citrus and herbal liqueur, Italy

Beverage Specials

BY THE BOTTLE

PIPER HEIDSIECK - \$89 BOTTLE

GOLDEN COLOUR AND FINE BUBBLES, DOMINATED BY NOTES OF PEARS AND APPLES

MOET - \$110 BOTTLE

CRISP AND FRESH TASTING WITH LASTING FRUIT FLAVOURS. IT TASTES AND MAKES YOU FEEL ELEGANT

2010 D'ARENBERG 'THE LAUGHING MAGPIE SHIRAZ (MCLAREN VALE SA) - \$75 PER BOTTLE

COMPLEX ARRAY OF EARTHY AND SAVOURY NOTES LEAD TO A SWEET AND SPICY BLEND OF BLACK AND PURPLE FRUITS

INK GIN AND TONIC - \$14 EACH

SO PRETTY! LOCALLY MADE 'INK GIN', CHANGES COLOUR FROM DEEP BLUE TO BLUSH PINK WHEN MIXED, THANKS TO AN ORGANIC INFUSION OF FLOWERS.

APEROL SPRITZ - \$14 EACH

ITALIAN PROSECCO, APEROL, SODA WATER, FRESH LIME, MINT

ESPRESSO MARTINI- \$16 EACH

VODKA, KAHLUA AND A SHOT OF ESPRESSO COFFEE

Mojito

WHITE RUM, SODA WATER, FRESH LIME, MINT AND SUGAR



Mavis's
Kitchen and Cabins

Opera Around the world

JULIA ALLSOP RETURNS TO MAVIS'S

NOVEMBER 25, 2017 • 5:00 PM
\$125.00 PLUS BOOKING FEE
INCL. ALL WINE & BEER. A FULL INTERNATIONAL DINING



Appearing here!

01 Nov 17
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the Dining Experience

