

Tapas Menu

AVAILABLE FRIDAYS ONLY FROM 5.30PM.

Fresh baked baguette w dukah & olive oil (v, gf optional)
8.5

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

Mavis's three cheese platter
Nimbin Valley Dairy Brie, Blue, Sweet Goat w fig paste, fruit, crackers, (v, gf optional)
pp 15.5 (min 2 people)

Paella – Chef Pepes specialty
Our paella changes very week – ask your waiter about todays paella (gf, df)
20.5

Fresh asparagus w crunchy jamon & boiled egg
15.5

Locally made black pudding w saute potatoes, red capsicum, Spanish onion (v)
& aioli
15.5

Hand-made spinach & feta empanadas w yogurt & preserved lemon (v)
2 pieces
13.5

Fresh mussels w lemon, onion & chili (gf, df optional)
16.5

Freshly caught octopus w warm potato skordalia (gf)
18.5

Moroccan spiced chicken w Israeli cous cous salad (gf)
17.5

Fried calamari w salsa verde
14.5

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

Zucchini spaghetti w nasturtium pesto & red capsicum sauce (gf, v)
14.5

New England slow cooked Greek lamb w tzatziki, Greek salad & rosemary sea salt chips (gf)
23.5

Roasted brocolinni w chili almonds, pumpkin puree & black eye bean salad (gf, v, ve)
18.5

Asian style sticky beef short rib w green paw paw & cucumber salad
22.5

Tapas continued

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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)
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

Ask your waitperson about our amazing daily specials

Chef – The amazing “Pepe Garcia”

MaVi's
Kitchen and Cabins

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