

Mavis's Kitchen - Tapas

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

Grilled asparagus w crunchy jamon, boiled egg and saffron aioli **gf (v & df optional)**
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**
16.5

Freshly caught octopus w warm potato skordalia **gf, df**
18.5

Moroccan spiced chicken w Israeli cous cous salad **gf (df optional)**
17.5

Fried calamari w salsa verde **df**
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

Slow cooked Greek lamb w tzatziki, Greek salad & rosemary sea salt chips **(gf optional)**
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 **gf, df**
22.5