

Tapas Menu

AVAILABLE FRIDAYS ONLY FROM 5.30PM.

Marinated local olives & roasted almonds w rosemary & sea salt (gf,v)
8.5

Fresh baked baguette, almond butter & chilli oil (v, df, gf optional)
5.9

Mavis's three cheese platter
Nimbin Valley Dairy Brie, Blue, Sweet Goat w fig paste, fruit, crackers, (v, gf optional)
pp 14.5 (min 2 people)

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

Locally cured salami w pickles and grissini
15.5

Soft polenta w creamy mushrooms (ve gf)
13.5

Cauliflower croquettes' w blue cheese aioli (v)
14.5

Home grown broad bean falafel w house made hummus (v,ve)
15.5

Pan seared black mussels, w garlic, onion, chilli & white wine (gf)
15.5

Grilled Halloumi cheese w rosemary, lemon and honey drizzle (gf)
15.5

Pork & beef meatballs in tomato sauce w soft cheesy polenta (gf)
15.5

Vegetable samosas w sweet chili sauce (ve,v)
13.5

Bruschetta w goat curd, capsicum, & organic herbs (v)
13.5

Three-hour slow cooked lamb shoulder marinated
middle eastern spices + chimichurri sauce, slaw + chips (gf)
18.5

Tempura prawns w sweet chilli sauce
15.5

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

A 15% SURCHARGE APPLIES TO ALL MENU ITEMS ON PUBLIC HOLIDAYS

Mavis's
Kitchen and Cabins

Tapas continued

Sides

Bowl of chunky chips w rosemary, sea salt & aioli (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

Rosewater & pistachio nut pavlova w seasonal stone fruit & fresh cream (gf, df optional)
14.5

Profiteroles filled w vanilla & green tea crème patisserie w dark chocolate sauce
14.5

Basil crème brulee w balsamic fresh strawberries (gf)
14.5

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

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Ask your waitperson about our amazing daily specials

Chef – The amazing “Pepe Garcia”

Marvis's
Kitchen and Bakery