

# Tapas Menu

AVAILABLE FRIDAYS ONLY FROM 5.30PM.

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

Warm garlic & butter herb baguette (v, gf optional)  
8.5

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

Mushroom & truffle croquetas w red capsicum aioli (v)  
four per serve  
16.0

Vegetarian cabbage rolls w brown rice, lentils, chick peas, fresh herbs,  
light tomato sauce & sour cream (v, gf,vegan optional)  
15.5

Pan seared organic Spencer Gulf mussel's  
w chorizo, tomato, Saffron & crusty bread (gf, df optional)  
16.0

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

New England, red wine braised lamb shanks w winter vegetables & soft polenta (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

# Tapas continued

## Sides

Bowl of chunky chips w rosemary, sea salt & tomato sauce (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

Warm apple strudel w creme anglaise & vanilla ice cream  
15.5

Organic Lemon Tart w vanilla cream + blueberry compote  
15.5

Chocolate amaretto creme brulee w orange grand marnier salad (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  
12.0

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Ask your waitperson about our amazing daily specials

Chef – The amazing “Pepe Garcia”

*Marvis's*  
Kitchen and Bakery