

Mavis's Spring Menu

♥ MAVIS'S THREE COURSES ~ANY ENTRÉE + MAIN + DESSERT \$59.5 + MATCHING WINES~ \$89.5

♥ UNLIMITED SPARKLING OR STILL WATER AVAILABLE / \$1.5 PER PERSON

Entrées

Crusty baguette w babaganoush & dukkah **df, ve (gf optional)** 12.5

MATCHING WINE - TAMBURLAINE, SEM/SAUV BLANC (ORANGE NSW) 12.0 GLASS

Ocean trout & avocado tartare w ginger lime dressing & croutons **df (gf optional)** 18.5

MATCHING WINE - Pikes, PINOT GRIGIO, (Clare valley, SA) 13.0 GLASS

Goats cheese & red onion tart **v** 17.5

MATCHING WINE - Hancock, Rosé Grenache (McLAREN VALE, SA) 13.0 GLASS

Grilled octopus w charred chorizo & roasted red capsicum sauce **gf** 19.5

MATCHING WINE - Geisen, SAUVIGNON BLANC (MARLBOROUGH, NZ) 14.0 GLASS

Chef Pepe's home made croquetas of the day 4 pieces (ask your waiter) 15.5

MATCHING WINE - Pikes, Riesling, (Clare Valley, SA) 14.0 GLASS

Organic chicken liver parfait w cafe de paris butter & crusty baguette **(gf optional)** 17.5

Matching Wine - Hancock, Rosé Grenache (McLaren Vale, SA) 13.0 glass

Cheese Lovers

See the reverse for our cheese selection available at any course

Mains

Pan fried gold band snapper w braised fennel & mediterranean salad **gf** 29.5

MATCHING WINE - Robert Oatley, CHARDONNAY (Margaret River W.A) 13.00 GLASS

Southern fried free range chicken w pineapple slaw salad & chilli lemon mayo 27.5

Matching Wine - Pikes, Pinot Grigio, (Clare valley, SA) 13.0 glass

Crispy skin pork belly w apple puree, raddichio & orange **gf, df** 28.5

Matching Wine - Josheph chromy. Pinot Noir, (McLaren Vale, SA) 18.0 glass

Sticky asian style beef short ribs w green paw paw salad **gf df** 29.5

MATCHING WINE - Four in Hand, Shiraz, Barossa, S.A GLASS 14.0

Slow cooked lamb shoulder w roasted beetroot, potatoes & spring salad **gf df** 29.5

MATCHING WINE - TAMBURLAINE, CABERNET MERLOT (ORANGE NSW) 13.00 GLASS

Broad bean falafel, w zucchini puree & middle eastern salad **ve, gf** 24.5

Matching Wine - Pikes, Pinot Grigio, (Clare valley, SA) 13.0 glass

Beetroot gnocchi, toasted almonds, basil, parmesan & truffled pear puree **v** 23.5

TAMBURLAINE, SAUVIGNON BLANC (ORANGE, NSW) 13.00 GLASS

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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 (df optional)** 12.5

Bowl of organic garden salad w house dressing **v, gf, df** 12.5

Desserts

Frozen Chocolate, vanilla & caramel slice **gf** 15.5

Vanilla pannacotta w passionfruit sauce **gf** 15.5

Rosewater Pavlova w cream and cointreau strawberries **gf** 15.5

Poached seasonal fruit w coconut ice cream **ve gf** 15.5

Affogato, single shot of hot coffee, vanilla ice cream + your choice of liqueur 16.9
gf (df & ve optional)

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

Suggested wines with dessert -

Fiore Moscato , Mudgee NSW 11.0 glass or Josef Chromy Botrytis Riesling, Tasmania 15.0 glass

Cheese

Brillat Savarin - triple cream brie - France// Gorgonzola Dop Dolce Verde - blue - Italy
Monforte - semi-hard - South Australia

1 x cheese 16.5 / 2 x cheese 24.5 / 3 x cheese 31.50

All served with quince paste, fruit & crackers **v (gf optional)**

Matching Wine - Hancock ,Rosé Grenache (McLaren Vale, SA) 15.0 glass

GF = gluten free | V = vegetarian | VE = vegan | DF = Dairy free |

Gluten free bread 2.5 per serve | Homemade aioli 1.5 per serve

Ask your waitperson about our daily specials

Chef – The amazing “Pepe Garcia”

Surcharges: 10% applies to all items on weekends/ 15% applies to all items on public holidays

Credit card surcharges

Eftpos /VISA/MasterCard /AMEX / Diners - Per Banks surcharge per card