

Mavis's

Kitchen and Cabins

Welcome to Set Menu Options

**Set Menu 1 - Any 2 courses Adults \$45.00
Children \$25.00**

**Set Menu 2 - Any 3 courses Adults \$59.50
Children \$35.00**

ENTREE OPTIONS

Chefs canapes On Arrival

or

Select any 2 Entrees from the menu to be placed alternately or on shared platters

MAIN COURSE OPTIONS

Select any 2 Main courses from the menu to be placed alternately or shared platters

Add an extra selection of main course can be added for \$5.00 per person

DESSERT OPTIONS

Select any 2 Desserts from the menu to be placed alternately or shared platters

Add an extra selection of dessert can be added for \$4.00 per person

Choose a celebration cake from the menu this will be personalised served with candles, cut and served as dessert

BEVERAGE OPTIONS

Serve your guests prosecco on arrival as part of your package for an extra **\$6.00 per person**

Add matching wines for all courses for \$89.50

ENTREES

Norwegian Cured Salmon Bruchetta organic ruby grapefruit salsa and pickled fennel salad *df (gf optional)*

Brillat Savarin

triple cream brie - France with poached pear and crusty bread *v*

Mushroom Risotto Balls porcini cream *v*

Organic chicken liver parfait

w cafe de Paris butter & Crusty baguette *(gf optional)*



MAINS

Mavis's handmade fish cakes salad freshly picked from our garden w house made tartare sauce

Chipotle BBQ Bangalow Pork Ribs w apple slaw & Chunky Chips

Farm house free-range Oven Roasted Chicken

with salsa verde & seasonal vegetables *df*

Slow cooked Lamb Shoulder

w roasted beetroot, potatoes & organic salad *gf df*

Vegetarian Option

Must be pre ordered

Pumpkin, Orange, Chickpea Falafel

with avocado, hummus, dukkha and petit salad *ve, gf*

Beetroot gnocchi

Toasted almonds, basil, parmesan & truffled pear puree

v

DESSERTS

Decadent Belgian Chocolate Torte

raspberry coulis

Vanilla Pannacotta

w organic coffee syrup, toasted almonds *gf*

Rosewater & pistachio pavlova

w cream and seasonal fruit *gf*

Apple & Rhubarb Vegan Ice Cream

with seasonal fruit *ve, gf*

CAKES

Mavis's old-fashioned chocolate cake

w chocolate frosting

Venetian carrot cake

w cream cheese frosting

Baked vanilla cheesecake

w berry sauce *gf*

Orange and almond cake

w frosting *gf*

Homemade pavlova

w cream + seasonal fruit *gf*

Flourless chocolate cake

extra \$2pp

w chocolate frosting *gf,*

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LUNCH: Wednesday to Sunday -

DINNER: Friday & Saturday

Fully Licensed

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