

Mavis's

Kitchen and Cabins

3 Course - Entree + Main + Desert \$65 + Matching wines \$89.5
Unlimited Sparkling or still water \$1.50pp

STARTERS

HOUSE MARINATED MIXED WARM OLIVES 9.0 DF, VE, GF

CRUSTY BAGUETTE W BABAGANOUSH DUKKAH & VINECOTTO DF, VE (GF OPTIONAL) 12.5

NORWEGIAN CURED SALMON BRUSCHETTA, SOUR CREAM, FRIED CAPERS 14.5
MATCHING WINE - GIESEN VINEYARD SELECTION SAUVIGNON BLANC, MARLBOROUGH NZ 13.5GL

CHEF' S SELECTION SHARED PLATTERS FEATURING CHEFS FAVOURITE STARTERS 16.5 PER PERSON (MIN 2 persons)

ENTRÉES

FRESH BUFFALO MOZZARELLA WITH LOCALLY GROWN ORGANIC HIERLOOM TOMATOS, FRESH BASIL, VINOCOTTO, EVO & CROUTONS V, 17.80
MATCHING WINE - GIESEN VINEYARD SELECTION SAUVIGNON BLANC, MARLBOROUGH NZ 13.5GL

PAN FRIED QUEENSLAND KING PRAWNS, HERB & CHILLI BUTTER
MAVIS PAW PAW SALAD GF 18.5 (3 PER SERVE)
MATCHING WINE - ATLAS, ROSÉ GRENACHE (CLARE VALLEY, SA) 13.5 GL

ORGANIC CHICKEN LIVER PARFAIT W CAFE DE PARIS BUTTER & CRUSTY BAGUETTE (GF OPTIONAL) 18.5
MATCHING WINE - ROBERT OATLEY, CHARDONNAY (MARGARET RIVER W.A) 13.5 GL

GORGONZOLA DOLCE BRUSCHETTA W DEW MELON, GARDEN GREENS, DRIZZLED WITH LOCAL MIELE DORO HONEY, VEG 18.5
MATCHING WINE - GHOST ROCK, PINOT NOIR, CRADLE COAST (TAS) 18.5 GL

MAIN COURSE

TASMANIAN SALMON, NICOISE SALAD (SUMMER VEGETABLES) GF, DF 33.0
MATCHING WINE - GIESEN VINEYARD SELECTION SAUVIGNON BLANC, MARLBOROUGH NZ 13.5 GL

BAMBOO FARM PORK BELLY BURGER, ASIAN SLAW, PICKLES, WITH CHIPS & SPICY GAZPACHO 22.5 MATCHED WITH- STONE & WOOD LAGER, MURWILLUMBAH NSW

DRAKE CREEK FREE RANGE LOCALLY SOURCED DUCK RHUBARB WITH SEASONAL GREENS & DUCK FAT POTATOES DF GF 35.0
MATCHING WINE - GHOST ROCK PINOT NOIR, CRADLE COAST (TAS) 18.5 GL

SLOW COOKED LAMB SHOULDER W ROASTED BEETROOT, ORGANIC POTATOES HOMMUS & PERSIAN FETTA GF, DF OPTIONAL 32.5
MATCHING WINE - FIRST DROP "MOTHERS MILK" SHIRAZ, BAROSSA SA 15.5 GL

VEGAN TOFU SAN CHOY BOA, MIXED NUTS, PEPITAS, SUNFLOWER SEEDS AND BUCKWHEAT TAHINI, CLIVES KIMCHI, HOUSE MADE SMOKED SWEET CHILLI SAUCE WITH ICEBERG LETTUCE VE, GF, DF 27.5
MATCHING WINE - GEMTREE "ORGANIC, VEGAN, PRESERVATIVE FREE SAUVINON 13.5 GL

BEETROOT GNOCCHI, TOASTED ALMONDS, BURNT BUTTER & SAGE W PARMESAN & TRUFFLED PEAR PUREE V 26.5
MATCHING WINE - PIKES, RIESLING, (CLARE VALLEY, SA) 14.0 GL



SIDES

BOWL OF CHUNKY CHIPS W ROSEMARY, SEA SALT & TOMATO SAUCE V,
DF 12.0

BOWL OF SEASONAL & MAVIS' S GARDEN GREENS V, GF (DF
OPTIONAL) 13.5

BOWL OF GARDEN SALAD W HOUSE DRESSING V, GF, DF 12.0

BOWL ORGANIC DUCK FAT CHAT POTATOES GF 13.0

SOMETHING SWEET

CHOCOLATE MOUSSE CAKE, PERSIAN FAIRY FLOSS, RASPBERRY COMPOTE,
ALMOND PRALINE & FRESH CREAM \$16.5

CRÈME BRULEE WITH BERRY COMPOTE GF 15.5

ROSEWATER & PISTACHIO PAVLOVA W CREAM AND SEASONAL FRUIT GF 15.5

APPLE & RHUBARB VEGAN ICE CREAM WITH SEASONAL FRUIT VE GF 15.0

AFFOGATO, SINGLE SHOT OF HOT COFFEE, VANILLA ICE CREAM +
YOUR CHOICE OF LIQUEUR GF (DF & VE OPTIONAL)
17.9 NON-ALCOHOLIC 14.0

DEVONSHIRE TEA, TWO HOUSE-MADE SCONES W JAM & CREAM +
YOUR CHOICE OF A REGULAR TEA, COFFEE OR HOT CHOCOLATE 16.5

ASK YOUR WAITPERSON ABOUT OUR CAKE OF THE DAY 12.5

SUGGESTED WINES WITH DESSERT -FIORE MOSCATO, MUDGEE NSW 12.0 GL

JOSEPH CHROMY BOTRYTIS RIESLING, TASMANIA 16.0 GL

GLUTEN FREE | V = VEGETARIAN | VE = VEGAN | DF = DAIRY FREE | GLUTEN FREE BREAD 2.5 PER
SERVE | HOMEMADE AIOLI 1.5 PER SERVE

15% SURCHARGE APPLIES TO PUBLIC HOLIDAYS

CREDIT CARD SURCHARGES
EFTPOS /VISA/MASTERCARD /AMEX / DINERS -
AS PER BANKS SURCHARGE

PTO