

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

bruschetta, sour cream, fried capers

Chef's Selection Shared

platters featuring chefs favourite starters

Fresh Buffalo Mozzarella With

locally grown organic heirloom tomatoes, fresh basil, vincotto, evo & croutons v, gf

Organic Chicken Liver Parfait

w cafe de Paris butter & crusty baguette (gf optional)

Gorgonzola Dolce - on crusty

baguette, drizzled with bush honey with saffron poached pear v

MAINS

Tasmanian Salmon, nicoise salad (summer vegetables) gf,df

Bamboo Farm Pork Belly Burger,

Asian slaw, pickles, with chips & spicy gazpacho

Drake Creek Free Range Locally

Sourced Duck rhubarb with seasonal greens & duck fat potatoes

Slow Cooked Lamb Shoulder

roasted beetroot, chat potatoes, hommus & persian fetta gf

Vegan Tofu San Choy Boa,

mixed nuts pepitas sunflower seeds and buckwheat tahini and house made smoked sweet chilli sauce with iceberg lettuce

Beetroot Gnocchi, toasted

almonds, burnt butter & sage w parmesan & truffled pear puree

DESSERTS

Belgium Chocolate Maquise & raspberry coulis

Crème Brulee

with balsamic strawberries

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,