



3 COURSE MENU \$65

Add Matching Wines \$100

1- SAFFRON, LEMON MYRTLE RISOTTO CAKE

Ballina king prawn, local fish & bisque sauce, lemon myrtle picked fresh from our tress

PALATE CLEANSER - GRAPEFRUIT SORBET

Made with our grapefruits by Gabby from Gelato & co.

2 - SLOW COOKED LAMB WITH MINT MUSHY PEAS

Foster Farm Dutch potato cream mash, pickled baby beets, & dark jus

VEGETARIAN OPTION – BURATTA with GOLDEN & PURPLE BEETS

Mavis' garden rosella's, pickled with cucumber melons & local Byron Bay burrata

3 - LEMON POSSET W/ CANDY PECANS

Freshly picked lemons & pecans from Mavis's Garden & Pecans

PETIT FOUR

Hand made sweets to finish

5 COURSE MENU \$89

Matched Wine \$149

1 - GREEN TOMATO, CELERIAC SOUP

semi dried vine tomato & house bread, Mavis garden green tomatoes

2 - SALMON CEVICHE

With avocado and Mavis' pickled rosella

3 - SAFFRON, LEMON MYRTLE RISOTTO CAKE

Ballina king prawn, local fish & bisque sauce, lemon myrtle picked fresh from our tress

PALATE CLEANSER - GRAPEFRUIT SORBET

Made with our grapefruits by Gabby from Gelato & co.

4 - SLOW COOKED LAMB WITH MINT MUSHY PEAS

Foster Farm Dutch potato cream mash, pickled baby beets, & dark jus

VEGETARIAN OPTION – BURATTA with GOLDEN & PURPLE BEETS

Mavis' garden rosella's, pickled with cucumber melons & local Byron Bay burrata

5 - LEMON POSSET W/ CANDY PECANS

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PETIT FOUR Handmade sweets to finish



LOCALLY LOVED AND SOURCED PRODUCE

Greg at Foster Farm – Dutch Cream, Salad Greens – Beets

Byron Bay Mozzarella

Locally Sourced Lamb

Ballina Prawns

Locally Caught Dew Fish

Bread Social

Mavis Rosella

Mavis Citrus

Mavis Green Tomatos

Mavis Lemon Myrtle

Mavis Pecan

Mavis Mixed Greens

Gelato & Co made with Mavis grapefruit