

Mavis's

Kitchen and Cabins

IN ROOM DINING Spring 2020

Wednesday to Sunday Guests - Orders must be placed by 12.00 midday on day of your stay

Monday/Tuesday Guests - Orders must be placed by 12.00 midday on Sunday

Please phone **T: 02 6679 5664** to place your order

3 Course - Entree + Main + Dessert \$65

ENTRÉE

House marinated mixed warm olives (df, gf, v) 11.0

Gorgonzola dolce bruschetta, toasted walnuts, drizzled w wild honey (veg) 14.5

Chef's selection shared platters featuring chefs' favourites (min 2 persons) 17.5pp

Cured King Salmon Carpaccio,

Pineapple & Rum Salsa, Cracked Pepper, Pickled Fennel, EVO gf) 18.5

MAIN COURSE

Drake creek free range locally sourced duck (gf) 36.0

W rhubarb & orange seasonal greens, duck fat potatoes & dark jus

Slow cooked lamb moussaka (gf) 33.5

layers of rich lamb with sugo Eggplant & bechamel

Italian baked Polenta (ve, df, gf) 27.5

w wild mushroom garden kale & salsa Verde

Wood Fired Smoked Beef Brisket (gf) 37.5

BBQ glaze, asparagus, Kim chi, organic potatoes

MORE LITTLE SIDES

Bowl of organic vegetables v, gf (df optional) 12.5

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

Bowl organic duck fat chat potatoes gf 13.0

DESSERT

Traditional Italian Tiramisu 15.5

Lemon Myrtle Creme Brulee 15.5

With shortbread Biscuits gf

Classic Chocolate cake 15.5

With berry coulis & cream

Devonshire Tea, Two House-Made Scones 15.5

W Jam & Cream

64 Mt Warning Road Mt Warning NSW 2484 T: 02 6679 5664 F: 02 6679 5665

LUNCH: Wednesday to Sunday - DINNER:, Friday & Saturday Fully Licensed

E: home@maviseskitchen.com.au W: www.maviseskitchen.com.au