



3 COURSE MENU \$65
Add Matching Wines \$100

1 - HARVEY BAY SCALLOP & PRAWN GRATIN

crunchy, garlic & parsley

Gemtree Organic - Sauv Blanc

Gemtree Sauv Blanc, a bright and lively wine bursting with bright & lively flavours

PALATE CLEANSER – GRAPEFRUIT GRANITA

Made with ruby grapefruits from Mavis's Garden

2- HANDMADE TAGLIOLINI PASTA

with Yellow Fin Tuna tartar, basil pesto dusted with bottarga

Wild Flower Pinot Grigio

lively, aromatic and dry, boasting detailed flavours and fruity notes of pear and apple, complemented by a delicious and refreshing crispness.

or

TWICE COOKED DUCK

With Dutch cream potatoes, charred zucchini, fresh asparagus, Davidson plum puree, dark jus

Rymill Cabernet Sauvignon, Coonawarra SA

Aromas of fresh dark cherries, aniseed, tobacco, hints of chocolate. Raspberries, dried cherries are entwined with raw cocoa, black olives and sublemint.

3 - LOCAL MANGO SEMI FREDO

with hazelnut praline crumb GF

Dutschke, Pedro Ximenes, Barossa, SA

A heady mix of fruitcake, prunes soaked in brandy, malt and toffee. It's rich and very sweet, not overly complex but a lovely drink. malt and light honey notes

PETIT FOUR

Handmade sweets to finish

Mavis's

Kitchen and Cabins

5 COURSE MENU \$89 Add Matching Wines \$149

1- KING ORA SALMON RILLETTE

on sourdough baguette

Santadi Vermentino 'Villa Solaris', Sardegna IT

Brilliant straw yellow colour, with green and golden tinges. Fresh and pleasant nose. A nice fresh finish on the palate, with an attractive mineral note.

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3 – CRISPY SKIN PORK BELLY

with orange and pickled fennel salad, sweet Brazilian cherry jus

Little Angel Rose

Strawberry & Watermelon aromas with a delicate velvety texture

4 – HANDMADE TAGLIOLINI PASTA

with Yellow Fin Tuna tartar, basil pesto dusted with bottarga

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PETIT FOUR

Handmade sweets to finish

PALATE
CLEANSER
Grapefruit
Granita

Mavis's
Kitchen and Cabins

LOCALLY LOVED

AND

SOURCED PRODUCE

Greg at Foster Farm – Dutch Cream,

Salad Greens – Beets

Terranora lake Oysters

Byron Bay Mozzarella

Australian Bay Lobster

Locally Sourced Lamb

Ballina Prawns

Locally Caught Dew Fish

Bread Social

Mavis Rosella

Mavis Citrus

Mavis Green Tomato's

Mavis Lemon Myrtle

Mavis Pecan

Mavis Mixed Greens