



**3 Course – Entrée + Main + Dessert \$67.5 + Matching Wines \$97**

**Includes still & sparkling water & 1 coffee or tea per person**

## **STARTERS**

**HOUSE MARINATED MIXED WARM OLIVES (df, gf, v) 11.0**

**NIMBIN DOUBLE CREAM BRIE,  
W LEMON & DATE CHUTNEY, MAVIS'S GRAPES, & CRUSTY BAGUETTE (v) 16.5**  
MATCHING WINE – GHOST ROCK, PINOT NOIR, CRADLE COAST (TAS) 19.0 GL

**CHEF' S SELECTION SHARED PLATTERS FEATURING CHEFS FAVOURITES 17.5pp min 2 pp**  
MATCHING WINE – GEMTREE - SAV BLANC, (SAVAGNIN) ORGANIC - NSW, 15.5 GL

## **ENTRÉES**

**GRILLED SCALLOPS GRATIN (Garlic, butter, garden herbs, breadcrumbs) 19.5**  
MATCHING WINE – TIN COTTAGE - SAV BLANC - NZ, 15.5 GL

**GRILLED PEACH & MOZZARELLA SALAD – GARDEN HERBS, TOASTED NUTS  
SALAD GREENS AND JAPOCITCABA MOLASSES (gf v) 18.5**  
MATCHING WINE – TAMELLINI, SOAVE, (ITALY) 14.5 GL

**CURED KING SALMON CARPACCIO,  
APRICOT & FINGER LIME SALSA, CRACKED PEPPER, PICKLED FENNEL, EVO (gf) 19.5**  
MATCHING WINE – GEMTREE SAV BLANC, (SAVAGNIN) ORGANIC - NSW, 15.5 GL

**AUSTRALIAN BAY LOBSTER (Bugs)  
BAKED IN BLACK GARLIC AND OLIVE OIL SERVED W SEAFOOD BISQUE (gf) 23.5**  
MATCHING WINE – LITTLE ANGEL - ROSE – N.Z 15.5 GL

## **MAIN COURSE**

**WOOD SMOKED KING SALMON NICOISE (gf df)  
W POTATO, EGG, BEANS, TOMATO, OLIVES, ORGANIC SALAD GREENS 38.50**  
MATCHING WINE – PIKES – REISLING – CLARE VALLEY - S.A 15.50 GL

**WOOD FIRED SMOKED BEEF BRISKET (gf, df) 37.5**  
**BBQ GLAZE, ORGANIC GREENS, KIM CHI, ORGANIC POTATOES, PICKLED RED ONION**  
MATCHING WINE – DARK HORSE CABERNET SAUVIGNON, COONAWARRA SA 15.0 GL

**DRAKE CREEK, FREERANGE, DUCK W GREEN PEACH & TAMARIND PUREE  
SEASONAL GREENS, DUCK FAT POTATOES & DARK JUS (gf, df) 38.50**  
MATCHING WINE – GHOST ROCK PINOT NOIR, CRADLE COAST (TAS) 19.0 GL

**LAMB CUTLETS (2) – HERB CRUMBED  
W GARDEN SALAD, CHUNKY CHIPS, MINT YOGHURT 36.5**  
MATCHING WINE – GEMTREE – SHIRAZ - ORGANIC – NSW, 15.5 GL

**BAKED ITALIAN POLENTA, W MARINATED EGGPLANT  
& CHARRED CAPSICUM, GARDEN ROCKET & SALSA VERDE (ve, df, gf) 29.5**  
MATCHING WINE – GEMTREE - SAV BLANC, (SAVAGNIN) ORGANIC - NSW, 15.5 GL

**BEETROOT GNOCCHI  
TOASTED ALMONDS, BURNT BUTTER & SAGE W PARMESAN & TRUFFLED PEAR PUREE (v) 29.5**  
MATCHING WINE - PIKES, RIESLING, (CLARE VALLEY, SA) 15.5 GL



## SIDES

BOWL OF FAT CHIPS W ROSEMARY, SEA SALT & TOMATO SAUCE v,df 12. 0

BOWL OF SEASONAL MAVIS' S GARDEN GREENS (v, gf) 13.5

BOWL OF GARDEN SALAD W HOUSE DRESSING (v, gf, df) 12. 0

## SOMETHING SWEET

TIRAMISU - TRADITIONAL ITALIAN STYLE COFFEE DESSERT 16.5

AUSTRIAN BAKED CHEESECAKE W MASALA MASцерATED RAISINS 16.5

ROSEWATER & PISTACHIO PAVLOVA W CREAM AND SEASONAL FRUIT (gf) 16.5

MAVIS'S LOCALLY MADE VEGAN ICE CREAM WITH SEASONAL FRUIT VE (gf)  
15.5

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 14.5

SUGGESTED WINES WITH DESSERT

FIORE MOSCATO, MUDGEE NSW 14.0 GL

or

JOSEF CHROMY – REISLING – BOTRYTIS 13.5 GL

**WE PROVIDE FILTERED & CHILLED  
UNLIMITED STILL OR SPARKLING WATER FOR \$1.50pp**

V=VEGETARIAN | VE=VEGAN | DF=DAIRY FREE | GF=GLUTEN 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