

# Menu

♥ Three course lunch or dinner ~ \$55 ~ choose any entrée + main + dessert + coffee or tea ♥

A 10% surcharge applies to all menu items on weekends.

## All plates for sharing

### Something to nibble on and share

|  |                    |
|--|--------------------|
| <b>Fresh baked baguette + almond butter + chili oil</b> v , df , gf optional   | 5.9                |
| <b>Dry roasted almonds + house-marinated local olives</b> gf,ve , df<br>w rosemary, sea salt   | 9.5                |
| <b>Asparagus and spanish manchego cheese croquets</b><br>w saffron aioli v   | 13.5               |
| <b>Russian salad, caviar and truffle oil</b> gf, v   | 13.5               |
| <b>Wagyu Bresaola + pickled fennel w toasted baguette and olive oil</b><br>w house made pickles + grissini sticks df, gf optional                  | 17.5               |
| <b>Pan seared black organic muscles</b><br>w onion, chilli and white wine gf, v  | 16.0               |
| <b>Mavis's three cheese platter (min 2 people)</b> v, gf optional<br>Nimbin valley dairy brie + blue + monte nardi<br>w fig paste, fruit, crackers | 14.5<br>per person |

## Mains

|   |      |
|---|------|
| <b>Crispy Chicken marinated in buttermilk</b><br>w peri peri sauce and a Caesar salad   | 25.5 |
| <b>Pan fried fish of the day</b> gf, df optional<br>w zucchini spaghetti, toasted pine nuts, macerated currants, sauce<br>vierge and whipped fetta            | 27.5 |
| <b>Three hour slow cooked lamb shoulder</b> gf/df optional<br>Marinated w middle eastern spices + chimichurri sauce, slaw +<br>Eggplant chips                 | 27.5 |
| <b>Fresh tequila prawns</b> gf, df optional<br>w green paw paw salad  | 25.5 |
| <b>Free-range ham of the bone</b> gf, df<br>w roast beetroot + potato salad w honey mustard glaze   | 25.5 |
| <b>Home grown broad bean house made falafel</b> , v, ve, gf optional<br>w hummus, tomato, cucumber and parley + avocado salad<br>w turkish bread + sesame oil | 22.5 |

## Extras

|   |      |
|---|------|
| <b>Bowl of chunky chips</b> w aioli v, df                     | 11.5 |
| <b>Bowl of rosemary roasted potato</b> v, gf                  | 11.5 |
| <b>Bowl of organic roast vegetable's</b> v ,gf                | 11.5 |
| <b>Bowl of organic garden salad</b> w house dressing v,gf, df | 11.5 |

GF = gluten free | V = vegetarian | VE = vegan | Gluten free bread 2.5 per serve

One bill per table. Credit card surcharges apply.

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## Desserts

**Rosewater and pistachio nut pavlova** *gf, df optional* 14.5  
w seasonal stone fruit and fresh cream

**Profiteroles vanilla and green tea crème patisserie** 14.5  
w dark chocolate sauce

**Basil crème brulee** *gf* 14.5  
w balsamic fresh strawberries

**Affogato** *gf, df optional, ve optional* 16.9  
A single shot of hot coffee, vanilla ice cream +  
your choice of liqueur

**Devonshire tea** 15.5  
two house-made scones w jam and cream + your choice of  
a regular tea, coffee or hot chocolate

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