

MAVIS AND CO

SMOOTHIES

Iced Chocolate	8.50
Iced Coffee / Iced Mocha	8.50
Juicy Mango	8.50
Feijoa Apple	8.50
Strawberries & Cream	8.50
Mixed Berries, Vanilla, Honey & Cream	
Banana & Peanut Butter	8.50
Banana, Peanut Butter & Soy Milk	
Berry & Banana	8.50
Mixed Berries, Banana, Honey & Natural Yoghurt	
Green Goddess	8.50
Green Grapes, Banana, Apple, Spinach & Natural Yoghurt	

COLD DRINKS

Phoenix Organic	5.20
Apple & Feijoa / Apple & Guava / Orange & Mango / Juicy Apple / Apple Blackcurrent	
Charlies Quenchers	6.00
Orange & Mango / Lemonade	
Teza Iced Tea	5.50
Peach / Blueberry & White tea / Green tea & Honey	
Charlies Water	4.50
Sparkling Water	4.50
Coke / Diet Coke / Coke No Sugar	4.80
Charlies Orange Juice	5.50
Mavis Cold Brew Coffee	6.00
Mavis Iced Tea	6.00
Batchwell Kombucha	6.50
Braeburn Apple / Earl Grey / Pineapple & Ginger	
Juice by Glass	5.00
Orange / Pineapple / Apple	

BEER & CIDER

Corona	8.50
Steinlager Pure	8.00
Heineken	8.00
Panhead APA / Pilsner	10.50
Garage Project	10.50
Heineken Light 2.5% ALC./VOL.	7.50
Export Citrus 2% ALC./VOL.	7.00
BOOTLEG IPA - Hamilton Local Independent Brewery 440ml 6.3% ABV	14.00

WHITE WINE

Lindauer Brut 750ml	55.00
Yealands Sauvirgnon Blanc	12.00 / 60.00
Yealands Chardonnay	12.00 / 60.00
Yealands Reserve Rosé	12.00 / 60.00
House Sauvignon Blanc	11.50 / 55.00
House Chardonnay	11.50 / 55.00
Lake Charlice Pinot Gris	11.50 / 55.00
Giesen Riesling	11.00 / 55.00

RED WINE

Yealands Reserve Pinot Noir	16.00 / 65.00
House Merlot	16.00 / 60.00
Chocolate Box Shiraz	14.00 / 62.00
Merlot Cabernet Sauvignon	14.00 / 55.00

MAVIS AND CO

ALL DAY MENU

Oats & Chia Porridge DF Rhubarb Jam Poached Pear Macadamia Crumble	17. ⁰⁰
Creamy Mushrooms on Brioche GFO Balsamic Onion Jam Zangy Zeus Greek Feta	19. ⁰⁰
Almond Pancakes V, DF Caramel Yoghurt Fresh Banana Chocolate & Hazelnut crumble Maple Syrup	21. ⁰⁰
Eggs any Style GFO Free Range eggs Poached Fried Scrambled	12. ⁵⁰
Keto Omelette GF Streaky Bacon Mushroom Brie Baby Spinach Tomato Relish	18. ⁰⁰
Mavis Kings Feast GFO Potato Rosti Poached eggs Pork & Fennel Sausages Streaky Bacon Mushrooms Relish	24. ⁰⁰
Eggs Benedict on Ciabatta GFO Free Range Poached eggs Swiss Cheese Hollandaise with your choice of : Seasonal Mushrooms House Cured Salmon Streaky Bacon	24. ⁰⁰
Shakshuka GFO Rich Tomato based sauce Fried Eggs Clevedon Valley Yoghurt Dukkah Sourdough	21. ⁰⁰
Smashed Avocado GF, DFO Housemade seeded bread Chilli Marinated feta Poached egg Roasted Heirloom Carrots	21. ⁰⁰
Soup of the Day with Toast Please ask our front of house	15. ⁰⁰
Vegan Bowl Avocado Edamame Pickled ginger Soba Noodles Cabbage Cucumber Tofu Soy Dressing	21. ⁰⁰
Butter Chicken GF Turmeric & Cumin Rice Fresh cucumber Pickled Onions Roasted cashews	22. ⁰⁰
Salt & Pepper Squid Pickled Chilli Syrup Cumber & Peanut Salsa Spring Onions	19. ⁰⁰

HAND CRAFT BURGERS

All burgers are served on our House made Brioche bun

Cheeseburger Lettuce Onions Smoked Cheddar McClures Pickles Bbq Sauce Aioli Fries	22. ⁰⁰
Fried Chicken Burger Lettuce Bacon Swiss Cheese Bbq Sauce Waffle Fries Sriracha Mayo	22. ⁰⁰

SIDES

Shoestring Fries Gf 9. ⁰⁰ Poached or fried egg +3. ⁰⁰ Housemade Gluten Free Seeded Bread +4. ⁰⁰ Streaky Bacon / Avocado l Potato & Herb Rosti +5. ⁰⁰ Pork & Fennel Sausages +6. ⁰⁰ House Cured Salmon +7. ⁰⁰ Side of Ciabatta or Sourdough / Hollandaise +2. ⁰⁰

V = Vegan VG = Vegeterian GFO = Gluten Free Option
 DFO = Dairy Free Option GF = Gluten Free DF = Dairy Free