

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 Sauvignon 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

Maple Toasted Granola GF, DF, V Strawberry Coulis Raglan Coconut Yoghurt Fresh Fruits	18.00
Turkish Eggs GFO Naan Herb Labneh Poached Eggs Burnt Butter Tomato Dukkah	19.00
Smashed Avocado GFO Herb Cream Cheese Heirloom tomatoes Basil Pesto Toasted Ciabatta Poached egg	21.00
Breakfast Bowl GF, DF, V Roast Carrots Hummus Asparagus Avocado Boiled Egg Lettuce Beetroot Relish Toasted Seeds Soy Vinaigrette	22.00
Almond Pancakes DF, V Vegan 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 Smoked Salmon Asparagus Tomato Brie Avocado Herb Dressing	21.00
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
Mavis Kings Feast GFO Potato Rosti Poached Eggs Pork & Fennel Sausages Streaky Bacon Seasonal Mushrooms Relish Sourdough	24.00
Mushrooms on Toast GFO, DFO Pan Fried Mushrooms Poached Egg Sourdough Pine Nuts Salsa Verde	19.00
Salt & Pepper Squid GF House made Harissa Black Olive crumbs Fresh Lemon Aioli	19.00
Spiced Rubbed Cauliflower GF, DF, V Asparagus Quinoa & Currant Salad Crispy Chickpeas Sunflower Seed Cream Maple Vinaigrette	21.00
Roast Chicken & Prawn Salad GF, DF Asian style Slaw Fennel Coriander Mint Nuoc Nam Dressing Burnt Chilli Mayo Roasted Cashews	22.00

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