

MAVIS

AND CO

ALL DAY MENU

Oats & Chia Porridge <small>DF, V</small> Vanilla Poached Pear Roasted Rhubarb Puree Macadamia & Fennel seed Crumble	19.00
Black Forest French Toast Brioche Soaked in Custard Sauce Dark Chocolate Mousse Seasonal Berries Raspberry Gel Chocolate Soil	24.00
Turkish Eggs <small>GFO</small> Naan Herb Labneh Free Range Poached Eggs Burnt Butter Tomatoes Dukkah	19.00
Mushrooms on Polenta <small>GFO, DFO</small> Pan Fried Seasonal Mushrooms Crispy Polenta Meredith's Goat's Cheese Poached Egg Herb Sauce	24.00
Eggs Benedict On Ciabatta <small>GFO</small> Poached Eggs Swiss Cheese Hollandaise with your choice of : Streaky Bacon / Citrus Cured Salmon / Seasonal Mushrooms	24.00
Mavis Kings Feast <small>GFO</small> Hash Brown Streaky Bacon Pork & Fennel Sausages Poached Eggs Relish Seasonal Mushrooms Sourdough	25.00
Free Range Eggs on Ciabatta <small>GFO, DFO</small> Butter Toasted Ciabatta Fried , Poached , Scrambled Eggs	13.00
Soup of the Day with Toast Freshly Made, please ask our staff for today's flavor	16.00
Salt & Pepper Squid <small>GF</small> Spicy Harissa Black Olives Fresh Lemon	21.00
Mushroom & Butternut Risotto <small>GF</small> Seasonal Mushrooms Butternut Mascarpone Pickled Confit Mushrooms Dill Salsa Verde	22.00
Falafel Bowl <small>GF, DF, V</small> Carrot & Cumin Hummus Crispy Chick Peas Cucumber Quinoa Broccoli Pickled Veg Nuts & Seeds Pomegranate	24.00

HAND CRAFT BURGERS

All burgers are served on our House made Brioche bun

Fried Chicken Burger House made Brioche Bun Sriracha Mayo Lettuce BBQ Sauce Streaky Bacon Swiss Cheese Criss Cut Fries	24.00
Beef Cheek Burger Slow Braised Beef Cheeks Smoked Cheddar Onion Jam Lettuce Pickles Al Brown's Mustard Criss Cut Fries Aioli	25.00

SIDES

Skin on Shoestring Fries, Aioli	10.00
Free Range Egg Poached / Fried	3.00
Streaky Bacon	6.00
Hash Browns (2)	5.00
Pork & Fennel Sausages	5.00
Thyme Roasted Mushrooms	6.00
Citrus Cured Salmon	7.00
House made Seeded GF Toast	4.00
Ciabatta / Sourdough	4.00
Avocado	5.00
Hollandaise	2.00

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

MAVIS

AND CO

COFFEE

by The BrewLab Speical Panama Signature Blend

*Small 6oz Medium 8oz Large 12oz

	S	M	L*
Flat White	4. ⁹⁰	5. ⁴⁰	5. ⁹⁰
Cappucino	4. ⁹⁰	5. ⁴⁰	5. ⁹⁰
Chai Latte Sweet or Spicy	-	5. ⁵⁰	5. ⁹⁰
Mocha	-	5. ⁵⁰	5. ⁹⁰
Hot Chocolate Homemade	-	6. ⁵⁰	7. ⁰⁰

	ONE SIZE
Long Black / Short Black	4. ⁴⁰
Americano	4. ⁴⁰
Long Macchiato	4. ⁷⁰
Cold Brew	6. ⁵⁰

EXTRAS

Large Cup	50c
Award winning Decaf	50c
Alternative Milk <i>Coconut, Soy, Oat, Almond</i>	80c

SMOOTHIES

Iced Chocolate	9. ⁰⁰
Iced Coffee / Iced Mocha	9. ⁰⁰
Juicy Mango	9. ⁰⁰
Feijoa Apple	9. ⁰⁰
Strawberries & Cream	9. ⁰⁰
Mixed Berries, Vanilla, Honey & Cream	
Banana & Peanut Butter	9. ⁰⁰
Banana, Peanut Butter & Soy Milk	
Berry & Banana	9. ⁰⁰
Mixed Berries, Banana, Honey & Natural Yoghurt	
Green Goddess	9. ⁰⁰
Green Grapes, Banana, Apple, Spinach & Natural Yoghurt	

COLD DRINKS

Phoenix Organic	5. ⁵⁰
Apple & Feijoa / Apple & Guava / Orange & Mango / Juicy Apple / Apple Blackcurrent	
Phoenix Ginger Beer / Lemonade / Cola / LLB / Diet Cola	5. ⁸⁰
Charlies Quenchers	7. ⁰⁰
Orange & Mango / Lemonade / White Peach Passionfruit	
Arizona Iced Tea	6. ⁰⁰
Peach / Blueberry & White tea / Green tea & Honey	
Charlies Water	5. ⁰⁰
Sparkling Water	5. ⁰⁰
Coke / Coke Zero / L & P	5. ²⁰
Mavis Cold Brew Coffee	6. ⁰⁰
Mavis Iced Tea	6. ⁰⁰
Batchwell Kombucha	7. ⁸⁰
Braeburn Apple / Earl Grey / Pineapple & Ginger	
Juice by Glass	5. ²⁰
Orange / Pineapple / Apple	

BEER & CIDER

Corona	9. ⁰⁰
Steinlager Pure	9. ⁰⁰
Heineken	9. ⁰⁰
Apple Cider	12. ⁰⁰
Panhead APA / Pilsner	11. ⁵⁰
Garage Project	11. 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	15. ⁰⁰