HANK MARVIN

<u>Lunch</u>

11 am onwards

House-made Pan Fried Gnocchi (veg) - roasted butternut squash – spring onion – spinach – fresh oregano – peas - pecorino cheese -	\$22
House Made Fish Pie - South Australian whiting – leek – peas – spring onions – tarragon – wok tossed broccoli – toasted almonds – whipped potatoes -	\$23
12 hr Braised Lamb Shoulder - braised and pressed lamb shoulder – gratin potatoes – pea purée – anchovy pastry – black olive tapenade sauce – wilted greens -	\$28
Udon Noodle Chicken Broth soy – chilli – ginger and lemongrass – Asian greens – bean shoots – house-made vegetable dumplings - 	\$24
Rib Eye Steak Sandwich (gf on request) – crispy bacon – American cheese – fried onions – barbeque sauce – rocket – fresh pineapple – Cajun spiced wedges -	\$26
Deep Fried Tuna Mayonnaise Salad - deep fried tuna mayonnaise – pickled red cabbage – cherry tomatoes – fresh pear – candied walnuts – pea shoots – rocket -	\$21
 14hr Braised Beef Brisket Burger (gf on request) soused red onion – rocket – American cheese – black peppered mayo – house fries – 	\$24
 Slow Cooked Classic Osso Buco (gf) bashed carrot + swede - pearl onions - dehydrated wasabi peas -horseradish - apricot - wild forest mushrooms and braising stock reduction - 	\$26

Vegie Patch (v, gf)

- roasted beetroot - cauliflower - sweet pot
asparagus – broccolini – toasted nuts and see
+ add poached egg
+ add Free range chicken

Free Range Roasted Pork Belly (gf)

- Borlotti bean & vegetable cassoulet – chorizo – pork crackle – prune + trotter sauce -

<u>Sides</u>

House fries, Kewpie mayo	\$6	C
House salad	\$6	

Kids Menu

<u>Breakfast</u>	
Belgian Waffle, vanilla ice cream & maple syrup \$10	Mar
Egg on toast – poached/fried/scrambled \$6	Cris
Mini Ham & Cheese Omelette \$10	Но
Banana Bread with butter and jam \$6	Bee
Baked to order Cookies & Milk \$8	

\$18 otato — spinach — kale — quinoa eeds – turmeric & lime vinaigrette -\$3 breast \$6

\$26

Cajun spiced wedges, sour cream \$6

Lunch

rinated chicken tenders & house fries \$10

spy house made gnocchi, napoli sauce & parmesan \$10

ouse made malfatto pasta with Bolognese \$12

ef Slider, cheese, ketchup, house fries \$12

HANK MARVIN

Breakfast - All Day

Toast (v or gf on request) choice of multigrain/sourdough/fruit toast/gluten free with either - Nutella – jam – peanut butter – butter – Vegemite -	\$6
Eggs your way (gf on request) - 2 eggs poached/scrambled/fried – sourdough -	\$10
Baked Eggs (gf on request) - haricot bean cassoulet – garlic bread – pigs in blankets -	\$22
Light & Fluffy Japanese Hotcakes (veg) - poached rhubarb – hazelnut crumble – butterfly pea tea cremé Anglaise -	\$21
Brekkie Bun - crispy bacon – fried egg – grilled haloumi – spinach – avocado – house made tomato & red pepper relish – brioche bun -	\$1 <i>7</i>
Starvin Marvin Big Brekkie - eggs your way – thyme roasted mushrooms – roasted tomato – bacon – hash brown – chorizo – sourdough toast -	\$24
Smashed Avo (veg)(gf on request) - fresh pomegranate – chevrè goats cheese – red chilli –quinoa –rocket -mint – poached eggs – multigrain bread -	\$19
The Italian (gf on request)- toasted multigrain – local ricotta – Prosciutto di Parma – home grown basil – cherry tomatoes – toasted fennel seeds – balsamic reduction -	\$20

10% Surcharge on weekends and Public Holidays

v (vegan)

veg (vegetarian)

	wberry jelly	um Waffles (veg) – house made raspberry ripple ice cream – aple -	\$21	
• •	roasted red	ed Pepper Open Omelette (gf) peppers – thyme roasted mushrooms – Ila – rocket -	\$23	
 Banana Bread French Toast (veg) local fresh figs – house made sticky date and macadamia ice cream – organic honey – cape gooseberry - 				
+ 1 egg bacon avocado hash browns roasted tomatoes house relish	\$3 \$5 \$4 \$4 \$4 \$4 \$2	chevrè goats cheese grilled haloumi buttered greens smoked salmon	\$5 \$4 \$4 \$4 \$4.5 \$5	

HERE AT HANK MARVIN WE USE FRESH, LOCAL AND SEASONAL PRODUCE TO ENSURE THE BEST QUALITY INGREDIENTS ARE USED TO CREATE A MENU THAT HIGHLIGHTS THE PRODUCE THROUGH SIMPLE DISHES.