



HANK MARVIN

Lunch

11am 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 potato – spinach – kale – quinoa – asparagus – broccolini – toasted nuts and seeds – turmeric & lime vinaigrette -
+ add poached egg \$3
+ add Free range chicken breast \$6

\$18

Free Range Roasted Pork Belly *(gf)*

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

\$26

Sides

House fries, Kewpie mayo

\$6

House salad

\$6

Cajun spiced wedges, sour cream

\$6

Kids Menu

Breakfast

Belgian Waffle, vanilla ice cream & maple syrup \$10

Egg on toast – poached/fried/scrambled \$6

Mini Ham & Cheese Omelette \$10

Banana Bread with butter and jam \$6

Baked to order Cookies & Milk \$8

Lunch

Marinated chicken tenders & house fries \$10

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

House made malfatto pasta with Bolognese \$12

Beef 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 crème Anglaise -

\$21

Brekkie Bun

- crispy bacon – fried egg – grilled haloumi – spinach – avocado – house made
tomato & red pepper relish – brioche bun -

\$17

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

Classic Belgium Waffles (veg)

\$21

- peanut butter – strawberry jelly – house made raspberry ripple ice cream –
maple -

Spicy Salami & Roasted Red Pepper Open Omelette (gf)

\$23

- cacciatore salami – roasted red peppers – thyme roasted mushrooms –
mozzarella – rocket -

Banana Bread French Toast (veg)

\$22

- local fresh figs – house made sticky date and macadamia ice cream –
organic honey – cape gooseberry -

+ 1 egg \$3
bacon \$5
avocado \$4
hash browns \$4
roasted tomatoes \$4
house relish \$2

thyme roasted mushrooms \$5
chevrè goats cheese \$4
grilled haloumi \$4
buttered greens \$4
smoked salmon \$4.5
chorizo \$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.

10% Surcharge on weekends and Public Holidays

gf (gluten free)

v (vegan)

veg (vegetarian)