

## **SNACKS**

	Marinated Olives	citrus, garlic, thyme	8
	Spiced Capsicum Dip	grilled peppers, hummus, olive oil,	12
		foccacia	
	House Made Focaccia	whipped wattle seed butter	8
	Fried Haloumi	spicy honey, citrus	16
	Crumbed Fish Fries	house made crumb, parmesan, rosemary,	
		lemon	26
	Zucchini Flowers	crab mousse, jalepeno salsa verde,	28
	Chips	aioli, celery salt	14
BREAD			
	Steak Sandwich	ciabatta, sirloin, salsa verde, pickled	
		shallots, leaves, tomato relish	32
	CLUB	white loaf, cos lettuce, BSP bacon,	
		chicken thigh	32
	Market Fish Burger	milk bun, beer battered market fish,	
		tartare, caramelised onion rings, cos	
		lettuce	32
	Grilled Zucchini	ciabatta, grilled and marinated veg,	
		hummus, fried chickpeas, cabbage slaw	26
	Bay Lobster Roll	milk bun, black caviar	28
	Black Lip Mussels	chilli, garlic, tomato, foccacia	22



## **SALADS**

Ceasar Salad	chicken thigh, anchovy dressing, bacon croutons, parmesan	28
Marvell Green Bowl	coconut feta, zucchini, crushed peas, local leaves, snow peas, sunflower seeds, lemon	
	vinaigrette	26
	+ soft boiled egg \$2	
	+ add chicken thigh \$12	
	+ add 2x grilled prawns \$16	
	+ add bacon \$8	
	+ add avocado \$2	

**SWEETS** 

please ask staff about our daily baked goods

At Hotel Marvell, we take pride in sourcing only the finest, seasonal produce, ensuring that each dish is a true reflection of our region. Our talented chefs create vibrant menu's that highlight the quality of every ingredient, from farm fresh vegetables to sustainably sourced meats and seafood.