

Hank's

Tuna Nicoise Salad (9)

Green beans, olives & potatoes

Or

Soup of the Day (7) (V)

Parsley & pepper croutons

Or

Pulled Pork Slider (8)

Creamy cowl slaw

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Spicy hanger Steak (18)

Fries & bourbon spiced aioli

Or

Mushroom Linguini (12) (V)

Onions, spinach in
cream sauce & Parmesan cheese

Or

Hot Hamburger (13)

Crushed potato & watercress

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Vanilla Pavlova (6)

Cream & preserved fruit

Or

Chocolate mousse (6)

Toasted almonds & raspberries

Or

Peanut butter trifle (6)

Chocolate cream & caramel

Dinner \$25.00

For 3 courses

Hank's Fries (V)

Crispy hand cut Yukon Gold fries served with
house made Bourbon spiced aioli

\$5

Smoked Chicken Poutine

Hank's fries, tossed with cheese curds, topped
with chicken gravy & spring onions

\$8

Market Green Salad (V)

Spring mix greens, sun dried tomatoes, feta
cheese & honey balsamic vinaigrette

\$7

Cured Meat & Pickled Vegetables

Chorizo Sausage, Italian prosciutto, olives,
roasted red peppers, crunchy mustard & house
pickled vegetables

\$12

Cheese & Fruit Plate (V)

Aged Cheddar, Monforte Goat & Rosenberg
Blue, grapes, dried apricots, organic figs,
ancient grain toast

\$9

September 22nd, 23rd & 24th 2011

Bryan Burke – Executive Chef

Adam Dolley- Sous Chef