

HOT

Coffee	4.2
Tea	4.2
Mocha	4.7
Hot Chocolate	4.2
Chai Latte	4.5
Turmeric Latte	4.5
Brewed Chai Tea	5.0
Mug Extra shot	.5
Bon soy almond	.5

ICED

coffee chocolate	6
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SMOOTHIES

blueberry , acai berry , banana, coconut milk	9.5
banana, cacao powder, peanut butter, almond milk	9.5
mango, strawberry, passionfruit, coconut milk	9.5

MILKSHAKES

chocolate vanilla caramel strawberry	7
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JUICES

orange Apple	4
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SOFT

Remedy Kombucha – apple crisp ginger lemon	5.5
Gillespie's ginger beer Lurisia chinotto	5.5

COCKTAIL

Elderflower Gin Cooler	15
SK espresso martini	17
Negroni	17
Bloody Mary	17
Aperol Spritz Campari Spritz Limoncello Spritz	13
Pimm's	13

BUBBLES

42° S Sparkling, NV, TAS	9.5 48
Clover Hill Brut Sparkling, NV, SA	58

WHITE

SK Sauvignon Blanc, 2017, [Tap] NZ	9 33 (500ml)
Derwent State Pinot Gris, 2017, TAS	10 49
Gala State Pinot Gris, 2018, TAS	53
Hughes & Hughes Riesling, 2018, TAS	48
Moore's Hill Chardonnay, 2016, TAS	10 49
Bay of Fires Chardonnay, 2017, TAS	65

PINK

La Vie En Rose, 2016, FRANCE	9.5 46
Delamere Rose, 2018, TAS	50

RED

Storm Bay Pinot Noir, 2016, TAS	9.5 44
Craigie Knowe Pinot Noir, 2016, TAS	62
Carlos Serres Tempranillo, 2017, Spain	10 47
Tar & Roses Shiraz, 2017, VIC	9.5 45
Gnarly Dudes Shiraz, 2017, VIC	56
Estío Tinto, 2016, SPAIN	9 45

BEER & CIDER

Iron House Steam Lager, 4.7%, TAS	8
Boags XXX, 4.8%, TAS	8
Philter Red, 4.8%, NSW	10
Moo Brew Mid Strength, 3.5%, TAS	9
Little Rivers Golden Ale, 4.4%, TAS	10
Boat Rocker Miss Pinky, 3.4%, VIC	10
Little Rivers Dark Lager, 4.5%, TAS	10
La Sirene Urban Pale, 5.2%, VIC	10
Willie Smiths, Apple Cider, 5.4%, TAS	12

Toast

Pigeon Whole sourdough Pigeon Whole fruit bread Straight-Up super seedy (GF) Geezer Crumpets Seasonal jam peanut butter honey marmalade vegemite nutella	6.5
Free-range eggs, poached, scrambled or fried & toasted sourdough (GFO,V) egg 2.5 avocado 4.9 bacon 5.5 black pudding 5.5 hollandaise 3 mushrooms 4.5 smoked salmon 5.5 hash brown 4.5 haloumi 4.5 pickled veg 4.5 chorizo 4.5	12.9
Bacon & egg roll, house made bun, piquillo ketchup, rocket	10.9
SK granola, seasonal fruit, vanilla yoghurt, cacao nibs (V)	12.9
Orange & chia seed bircher muesli with seasonal fruit, seeds, coconut yoghurt (GF)	14.9
Eggs benney, milk bun, poached eggs, hollandaise free range ham ,smoked salmon or bacon (GFO)	19.5
Blueberry & ricotta hotcake, seasonal fruit, berry sauce, seeds, whipped mascarpone	17.9
Smashed avocado on sourdough, fetta, pickled herbs, spiced dukkha (Add egg - 2.5) (GF)	16.9
SK breakfast - hash brown, bacon, poached eggs, mushrooms, haloumi, piquillo ketchup (GF)	22.9
Smoked salmon omelette, goats curd, corn crunch and herb salad	19.9
Pickled veg & greens bowl, almonds, white bean hommus (Add egg - 2.5) (V)	18.9
Cannellini bean shakshouka, baked eggs, za'atar suzma yoghurt, sourdough (Add chorizo - 4.5)	21.9
toasties (GFO add 2) Reuben - pastrami, sauerkaut, emmental, mustard, dill pickle, salad	15.9
SK - smoked leg ham, three cheese, red onion pickle, salad	14.9
'The Junior' - ham & cheese	8.9
Tinned spanish sardines, peperonata, sourdough toast	14.9
Freekah & sumac carrot salad, greens, toasted seeds, blood orange dressing (Add haloumi - 4)	18.9
Nonna's lasagne with salad	20.9
Confit salmon fillet, tomato, potato and green bean salad, preserved lemon yoghurt	23.9
Beef burger, american cheese, mustard, pickles, fries (Add bacon - 3.5)	17.5
Rocket & parmesan salad, vincotto	8
Spiced Italian fries, mixed herb salt, paprika & aioli	7.9
Raspberry tiramisu	12
Warm chocolate raspberry brownie sundae	12
Silver spoon Tasmanian ice -cream	7.9

Gluten free option (GFO) | Gluten Free (GF) | Vegetarian (V)

We are open for dinner eat in or take away Tuesday to Saturday from 4pm.

www.smoltkitchen.com.au for our dinner and take away menu. 62310828

