

## HOT

Coffee	4.3	SPARKLING	
Tea	4.3	42° S Sparkling, NV, TAS	10   45
Hot Chocolate	4.3	Clover Hill Brut Sparkling, NV, TAS	55
Brewed Chai Tea	5.0	Delamere Sparkling Rose, NV, TAS	48
Mug   Extra shot	.5	WHITE	
Bon soy   almond	.5	Gala Estate Sauvignon Blanc, 2018, TAS	10   45
		Derwent Estate Pinot Gris, 2017, TAS	10   45
		42° S Pinot Grigio, 2018, TAS	10   45
		Moores Hill Riesling, 2018, TAS	48
		Frogmore Creek Chardonnay, 2017, TAS	10   45
		Leeuwin Estate Prelude Chardonnay, 2017, WA	49
		Ghost Rock Supernatural Summer Skins, 2019, TAS	42
		PINK	
		Reverie Rose, 2017, FRANCE	10   45
		RED	
		Winter Brook Pinot Noir, 2018, TAS	10   49
		Craigie Knowe Pinot Noir, 2016, TAS	57
		Tar & Roses Tempranillo, 2018, VIC	10   44
		Chalk Hill Shiraz, 2017, VIC	10   45
		Giant Steps LDR Pinot Noir Syrah, 2018, VIC	10   45
		Battle of Bosworth Puritan Shiraz (no sulphur), 2018, SA	45
		BEER & CIDER	
		Iron House Steam Lager, 4.7%, TAS	8
		Cascade blue, 4.8%, TAS	8
		Cascade Premium Light, 2.8%, TAS	8
		Moo Brew Mid Strength, 3.5%, TAS	9
		Bodriggy Highbinder Ple Ale, 4.8%, VIC	10
		Hobart Brewing Co. XPA, 5.6%, TAS	12
		Iron House Milk Stout, 6%, TAS, (440mL)	12
		Black Hops Hornet IPA, 6.6%, QLD	12
		Willie Smiths, Apple Cider, 5.4%, TAS	12
		Black Hops Ginger Cider (Beer), 4.5%, QLD	10

## Toast

Pigeon Whole sourdough   Pigeon Whole fruit bread   Straight Up super seedy (GF)	6.5
Seasonal jam   peanut butter   honey   marmalade   vegemite   nutella	
Free-range eggs, poached, scrambled or fried & toasted sourdough (GFO,V)	12.9
egg 2.5   avocado 4.9   bacon 5.5   hollandaise 3   mushrooms 4.5   smoked salmon 5.5	
fried potatoes 4.5   haloumi 4   tomato relish 3   pork & fennel sausage 4.5	
Bacon & egg roll, house made bun, piquillo ketchup, rocket	12.9
House-made granola, seasonal fruit, vanilla yoghurt, cacao nibs, honeycomb (V)	14.9
Eggs benney, milk bun, poached eggs, hollandaise   free range ham, smoked salmon or bacon (GFO add 2)	19.5
Berry & white chocolate hotcake with vanilla ice cream, lemon curd & coconut crumb	19.9
Smashed avocado, lemon, fetta, dukkah seed crumb, black sesame, sourdough [Add egg - 2.5] (GFO)	17.9
Roasted pumpkin, black tahini dressing, buffalo mozzarella, herb salad	19.9
Asparagus, bacon crumb & cheese omelette with a herb salad	19.9
Garlic mushrooms on sourdough, shaved parmesan, truffle oil, creme' herb labneh, egg	19.9
toasties (GFO add 2)	
Reuben - pastrami, sauerkraut, emmental, mustard, dill pickle, salad	15.9
Herb chicken and cheddar, pickle, salad	14.9
'The Junior' - ham & cheese	8.9
Tinned spanish sardines, red pepper & saffron soffrito, sourdough toast	14.9
Grilled salmon, shaved fennel and witlof salad, agro dulce dressing, fried baby potatoes	23
Nonna's lasagne with salad	21.9
Smoked salmon bruschetta, avocado, heirloom tomatoes, buffalo mozzarella, green goddess dressing	19.9
Beef burger, cos, cheese, BBQ mayo, bacon, fried shallots, pickles & fries	19.9
Rocket & parmesan salad, vincotto	9
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](http://www.smoltkitchen.com.au) for our dinner and take away menu. 62310828

breakfast, lunch & dinner from 8am daily | eat in or pick up | ☎ 03 6231 0828

