

# S M K Ä

## ALL DAY MENU

### KID'S BREAKFAST

Croissant with scrambled egg & babychino

\$10.5

### TOAST

Sourdough / Multigrain / Fruit toast / Gluten Free Precinct w/ Pepe Sayar cultured butter & preserves

\$7.5

### EGGS YOUR WAY

Poached, Fried or Scrambled on your choice of toast (2) + Gluten Free

\$11.0

\$2

### CHILLI SCRAMBLED EGGS

Scrambled eggs, chilli, pepitas seeds, sunflower seeds + marinated goats feta on sourdough + Chorizo

\$16.5

\$5

### SWEET POTATO RÖSTI

Confit field mushroom, mint pea puree, poached egg, porcini crumb & halloumi

\$18

### WAFFLE BENEDICT (2)

Orange braised ham hock, thyme sweet potato waffle rosti, green apple yuzu hollandaise + poached eggs + Make it 3

\$18.5

\$7

### DR MARTY'S CRUMPETS

Vanilla mascarpone, blueberry compote, crushed candy walnuts & orange honey

\$13

### BUTTERMILK PANCAKES

Lemon curd, seasonal berries, ice cream & maple syrup

\$18

### SEASONAL AVOCADO

Cherry tomato, Danish feta, sesame, lime & chilli flakes salt + Poached Egg

\$18

\$2.5

### GREEN BREAKFAST SALAD

Raw broccoli, green kale, buckwheat, chilli, avocado & pistachios w/ honey mustard dressing & poached eggs + Bacon + Cured Salmon

\$17

\$4

\$7

### GRAINS SALAD

63°C egg, quinoa, freekeh, farro, casava crisp & vincotto dressing

\$17

### ACAI BOWL

Banana, spinach, blueberries, dates, chia, maple topped with peanut butter buckwheat granola, strawberries, passion fruit, kiwi fruit, goji berry + coconut chips + Vegan protein

\$18.5

\$2.5

### MACRO BOWL 3.0

Dutch carrots, zoodles, pickled cabbage, roasted cauliflower hummus, sriracha chickpeas, sauteed kale + maple mustard dressing + Baked Salmon + Poached Chicken

\$18.5

\$8.5

\$6

### BBQ PULLED PORK BURGER

Pulled pork, Asian slaw, pineapple fritter, sriracha mayo, sweet baby rays bbq sauce on a milk bun + sweet potato chips

\$18

### BLOOD ORANGE CURED SALMON

Wakame cucumber, basil mayo, goat curd, smoked beetroot, puffed wild rice, brioche crisp & poached eggs

\$21

### SEAFOOD LINGUINE

Prawn bisque, parmesan cheese, crispy salmon skin & truffle oil

\$28

### SPICED CHICKEN SANDWICH

Provolone, jalapeno & caper aioli

\$13

### REUBEN SANDWICH

Corn beef, souerkraut, cornichons & swiss cheese

\$13

### EXTRAS

Exchange for gluten free toast	\$2
Hollandaise, side mayo, smoked tomato relish, extra egg	\$2.5
Goats cheese, mushrooms, blistered cherry tomatoes, sweet potato rösti, broccolini	\$4
Halloumi, chorizo, poached chicken, bacon, ham hock	\$5
Cured salmon, sweet potato fries	\$6
Baked Salmon	\$8.5

Ask us about daily coffee and food specials

We will try our best to accommodate changes to the menu, however during busy periods unfortunately this may not be possible. We hope you understand.

No split bills on weekends.

Vegetarian:  Vegan: 

Gluten Free:  \*options available

# S M Ä K

## COFFEE

Batch Brew	\$5.0
House Blend – Black or White	\$4.0
Single Origin	\$0.5
Extra Shot	\$0.5
Soy Milk	\$0.5
House made Almond Milk	\$1.0
Coconut Milk	\$0.5
Lactose free Milk	\$0.5

## OTHER DRINKS

(ICED + \$0.5)

Chai Latte	\$4.5
Hot Chocolate	\$4.0
Pink Latte/Red Velvet	\$4.5
Minty Cacao Latte	\$4.5
Spicy Ginger Latte	\$4.5
Golden Latte	\$4.5
Matcha Latte	\$4.5

## LARSEN & THOMPSON TEA

\$4.5

Earl grey / Chamomile / Peppermint / Lemongrass & ginger

## ST.ALI SPECIALTY TEA

### 'SECULAR BLEND' (ENGLISH BREAKFAST)

\$4.5

70% Kaikatty Estate Organic CTC. Kaitatty, Kerala, India.

30% Dian Hong, Simao, Yunnan, China.

Malty, chocolate body, and the Chinese red adds sweetness, complexity and a lingering spicy finish, providing a smooth, rich, fudge-y milk tea.

### 'MO LI LONG ZHU' (JASMINE PEARL)

\$4.5

High quality Autumn harvest material from Jiangsu is processed as a green tea, and then scented with fresh Organic Jasmine blossoms from Guanxi over night as the flowers bloom, before being dried once more. A well balanced & sweet, aromatic jasmine, with an easy drinking green tea base.

## COLD DRINKS

Iced Latte	\$4.5
Iced Chocolate	\$5.0
Iced Mocha	\$5.5
Cold Brew Tonic	\$6.0
Cold Brew	\$5.0

## COLD PRESSED JUICES

\$9.0

### GREEN GLOW

Apple, celery, cucumber, spinach & kale

### CITRUS SQUEEZE

Orange, carrot, grapefruit, lemon & mint

### PINEAPPLE POP

Apple, pineapple, lemon & mint

### DOWN TO EARTH

Apple, spinach, beetroot, lemon & parsley

## SMOOTHIES

\$11.5

### GREEN

Avocado, spinach, mango, banana, desiccated coconut & maple w/almond milk

### ACAI

Acai, banana, blueberry, spinach, dates & maple w/almond milk

### PEANUT BUTTER BROWNIE

Banana, peanut butter, cinnamon, cacao nibs, desiccated coconut & maple w/almond milk

### KREOL APPLE CINDER VINEGAR

\$6.5

Passionfruit & orange / Turmeric, mango & lime / Ginger, lemon & honey

### BUCHA OF BYRON KOMBUCHA

\$6.5

Original / Lemon Myrtle

### CAPI

250ML \$4.0

Sparkling / Sparkling Blood orange / Grapefruit Sparkling

1L \$7.9

Nutrition and indulgence. Two words you don't often see strung together. At SMÄK Food House we find the balance between these unlikely friends as we strive to deliver an experience that goes beyond just a meal.

We're on a mission to enhance your knowledge, support sustainability, think locally and most important - to make your tastebuds dance

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At SMÄK we're serious about MND. It hits close to home and it frightens the living hell out of us.

YOU + US

=

1% OF ALL PROFITS FOR

MOTOR NEURONE DISEASE RESEARCH

This is not a special, it's a part of our menu, and it's staying here

x



@smakfoodhouse