

SCRAMBLE *

lucha con pimientos padrón

Scramble, but not as you know it. It says it in the book, "the best ever tofu scramble" & we mean it. We make it even better by folding through sautéed onions & padrón peppers. (yum!) Served over toasted sourdough. GFO \$17

SPICY SAUSAGE & BRAISED BEANS *

frijoles al horno con salchicha

Our spicy house made sausage with rich, flavourful, braised white beans, peppers, tomato, smoked paprika & saffron. Finished with spinach & served with crisp, toasted bread. \$19

MULLED WINE SOAKED FRENCH TOAST *

tostada de pan francés

Shannon's grandfather's special recipe. Spanish-style french toast dipped in a mulled wine syrup & served with poached quinces, quince syrup & cinnamon cream. \$18

SPANISH PRESSED SANDWICH *+

emparedado españolas

The very classic Spanish sandwich filled with our chorizo, piquillo peppers, fresh mozzarella & quince paste. Served with house made fresh potato chips. NFO \$17

ALMOND TURRÓN BUN *+

bollo de turrón de avellana

Freshly baked fluffy bun filled with traditional Spanish almond Turrón (or nougat, as we know it!). This special scroll is topped with a cinnamon glaze & served with whipped chocolate butter. Served fresh out of the oven. \$15

TOMATO GARLIC BREAD*

pan con tomate

4 slices of traditional Catalan-style tomato garlic bread. \$8 GFO \$10

SALT COD FRITTERS

buñelos de bacalao

A serve of 5 iconic Spanish tapas: fluffy, creamy salted cod fritters served with a citrusy, parsley salsa verde & a wedge of lemon. A rare gem & a testament to chef Martinez, salt cod, 100% plant-based. 5 for \$15.

TORTILLA

A slice of our hearty potato & onion Spanish omelette. Served just the way it should be: at room temperature, with a smear of garlic aioli & a wedge of lemon. \$8

CREAMY GARLIC MUSHROOMS*

champinones al ajillo

Button mushrooms simmered in a creamy Spanish sauce of Pedro Ximenez, garlic & smoked paprika. Served with crisp, toasted bread. GFO \$15

SPANISH HOT CHIPS*

papas españolas

Hot chips Spanish style with paprika, herb & lemon salt. Served with aioli. \$10

SPICY PIQUILLO & CHICKPEA SOUP

Sopa de piquillo y garbanzos

Like a big warm hug from your imaginary Spanish Gran, this velvety soup is fragrant with sweet piquillo peppers, and thickened with smashed chickpeas and rice. All topped with roasted, aromatic chickpea croutons, parsley, piquillo strips & olive oil. Please notify your server if you'd like it EXTRA SPICY. small \$12 big \$16

ORANGE & FENNEL RADICCHIO SALAD

ensalada de naranja y renfe

Orange, fennel, radicchio & onion salad with sherry & caper vinegar. Garnished with fried capers. \$15

GRILLED BABY GEM LETTUCE SALAD

ensalada de lechuga

Grilled baby gem lettuce quarters with radish, green olives, parsley & a creamy lemon dressing. \$15

RUSSIAN SALAD*

ensalada rusa

Spanish potato salad scattered with peas & carrots all folded with a traditional mayonnaise. Served with Picos Spanish mini crisp bread sticks. GFO \$15

SWEET

PUMPKIN CHURROS*

churros de calabaza

Churros with a twist! Pumpkin churros dusted in spiced sugar & served with a warm, rich espresso chocolate sauce. \$16

LEMON OLIVE OIL CAKE*+

pastel de aceite de limón

Our warm lemon, olive oil & almond cake drenched in a lemon & rosemary syrup. Served over an almond crumb & a rosemary cream. \$16

JUICE

MARKET JUICES - Orange / Apple \$7.50

HOUSEMADE FRESH JUICE - Ask your server for daily selection. \$10

SMOOTHIES - Ask your server for daily selection. \$12

GREENE ST JUICE CO. 100% Organic pressed juice made fresh in Melbourne.

EASY BEING GREENE

Kale, Celery, Cucumber, Lemon, Apple & Mint

THE HAMPTONS

Watermelon, Pink Grapefruit, Orange & Passionfruit

THE BRONX

Carrot, Beetroot, Lemon, Ginger, Flaxseed Oil, Burdock Root Herbal Extract & Rosemary Herbal Extract

\$10 (limited availability, ask your server)

* Denotes menu items with gluten, GFO = gluten free option

+ Denotes menu item with NUTS, NFO = nut free option

Tapas often means one each, if you don't know, ask your server to make sure you leave full and happy.
Your allergy is your responsibility. Please inform us so we may best help you. - Set menus are required for groups of 10 or larger.
- NO SPLIT BILLS PLEASE -

TO MAINTAIN THE INTEGRITY OF OUR MENU, AND THE SANITY OF OUR STAFF, NO SUBSTITUTIONS! THANK YOU! - (Respect to Ria's Bluebird ATL, GA)

A commitment to excellence in service, freshness & plant-based cuisine. Everything is made with lots of love. Enjoy. - Thank you for dining with us.

Smith & Daughters is a labour of love & lifetime dream of Shannon Martinez & Mo Wyse. From salt & pepper shakers to renovations to menu items to our staff, everything(ONE) has been deliberately selected.

We have worked on literally every inch of this place with care & passion. Our entire menu is plant-based, local & organic when possible & free of mass-produced junk.

We have chosen to steer clear of big name soda companies, dairy milk & booze processed with animal ingredients. Our suppliers are our friends and we like them a whole lot.

COCKTAILS

PIMENTO CUP \$16

Our take on a traditional Pimms cup: an embellished Spanish lemonade of Casa Mariol Blanco Vermouth & Melbourne Moonshine with lemon, olives, cucumber, orange & sage.

(RESPECT YOUR) ELDERFLOWER SOUR \$19

Chase Elderflower Liqueur, Mancino Secco Vermouth, lemon, rosemary & that magic whipped aquafaba for sour-y goodness.

THE DELICATE PEAR \$18+

A complex, yet light pear drop with smoked vodka, frangelico, lime, agave, fresh pear juice and fig & cinnamon bitters.

RHUBARB TWIST \$17

Our refreshing sour, blends rhubarb vodka, lime, rhubarb bitters and the twist? Oregano syrup. All finished with tonic.

LEMON CAKE \$19+

A dessert cocktail mimicking our delicious dessert. Almonds, lemon & rosemary are set on fire & paired with a tempranillo grape gin from Madrid: Santamania, as well as Vermut Blanca, Mancino Rosso, lemon & orgeat. Double up with dessert. You'll be happy you did.

VIRGIN LEMON CAKE \$10

BY THE DOCK OF THE BAY \$17

Three lovely fruit liqueurs make up this Sloe Gin Cup: bay leaf-infused sloe gin, apricot brandy & triple sec. All balanced by the sourness of fresh lime & topped with ginger lemon kombucha for that slight effervescence.

HOT BUTTERED COGNAC \$18

Served hot, this beauty blends 1840 Cognac, Amaretto, saffron bitters, apple, orange zest & maple syrup, with a lovely saffron marshmallow on top, to give your insides that hug it deserves.

SWEET TEA TODDY \$18

Our take on the classic, hot wintry warmer. Melbourne Sweet Tea Moonshine, fresh chilli, lemon, house-made ginger syrup, cinnamon & cloves. Cure what ails yah.

SPRITZ EN ROSA \$17

An elegant rose spritz designed to delight any turkish delight lover: Casa Mariol Blanco, Elderflower Liqueur, rose essence & lime. Garnished with rosebuds.

VIRGIN ROSE SPRITZ \$9

TEQUILA GRAPEFRUIT SOUR \$17

By the magic of plants, we give you a straight up traditional, frothy, delicious sour with Tromba Blanco Tequila, grapefruit, lime, agave & thyme.

JERRY'S DAY OFF \$18

This spicy, fruity number is guaranteed to make your day even better. Even if it's not a day off. Gin, maraschino liqueur, birdseye chilli, lime, passionfruit & basil.

VIRGIN JERRY \$9

SMOKE ON THE WHISKEY \$22

It's time to get serious & smokey. This sweet Maker's Mark Manhattan is given further oomph with the addition of port & Vermut Negro. But the best bit... your drink is trapped in smoke for extra depth & complexity. Ooh la la.

STRAWBERRY CUCUMBER DAIQUIRI \$19

Wrangle this special daiquiri right into your guts: Leblon Cachaça, lime, sugar syrup, strawberry, birdseye chilli & cucumber. It's everything you want in a drink.

MANZANA! MANZANA! MANZANA! MANZANA! \$17

That's right! QUADRUPLE APPLE: Apple Pie Melbourne Moonshine, Manzana Verde, grilled apple juice (yum!), Apple Crisp kombucha, lime, rhubarb bitters & mint.

VIRGIN MANZANA \$9

CHOCOLATE RUM MANHATTAN \$23

This is your very strong, chocolately but not overly sweet number: Plantation 20 Rum, Patron Cocola, Mancino Rosso, toasted pecan bitters, aztec choc bitters, garnished with an orange zest.

BLOODY FRIDA \$17

Vodka with tomato, cucumber, jalapeño, lemon, dill, celery, garlic & a dash of hot sauce. Or mix it up & swap Vodka for: Gin / Tequila / Mezcal.

VIRGIN FRIDA \$9

WINE

SPARKLING

House: Monmousseau Brut Etoile (FRANCE) \$8 / \$40
Corte Giara DOC Prosecco Allegrini Mellisimo Dry Valpolicella (ITALY) \$11 / \$55
Domaine Lucci Nouveau Chardonnay (SA) \$10.50 / \$52

WHITE

GLASS

House: Little Goat Creek Organic Sauvignon Blanc (NZ) \$8 / \$40
Los Enoloz Verdejo (Duero SPAIN) \$9 / \$45
Longview 'the Queenie' Pinot Grigio (SA) \$10 / \$50
Lake Breeze Chardonnay (SA) \$11.50 / \$58
Dormilona Blanco Semillon (WA) \$11.50 / \$58
Simao & Co. White Blend (VIC) \$13 / \$65

ROSÉ

Los Enoloz Garnacha (Duero SPAIN) \$11 / \$55
Aller Trop Loin Mourvèdre (Bendigo VIC) \$11 / \$55

DESSERT & FORTIFIED WINES

PX Candado Sherry (SPAIN) \$15
Turmeon Sweet Vermouth (Duero SPAIN) \$8
Casa Mariol Vermut Blanco (SPAIN) \$11
Casa Mariol Vermut Negra (SPAIN) \$11
Mancino Rosso (Piemonte ITALY) \$10
Mancino Secco (Piemonte ITALY) \$10

JUGS

RHUBARB TWIST \$45
MANZANA! MANZANA! MANZANA! MANZANA! \$45
BY THE DOCK OF THE BAY \$45

SANGRIA \$25
Your choice: RED with brandy & curacao. --OR-- WHITE with apricot brandy, curacao & sage.

CLASSICS

The S&D JALAPEÑO, CUCUMBER CORIANDER MARGARITA will live on forever. \$18
Fancy a classic? We offer a full range of spirits & our lovely staff can make Manhattans, martinis, old fashioned, you name it - just ask.

WINE

RED

GLASS

House: Intium Organic Tempranillo (Navarra SPAIN) \$8 / \$40
El Tiempo Organic Merlot (Jumilla SPAIN) \$9 / \$45
Alpha Box & Dice Tarot Grenache (SA) \$9.50 / \$47 (served chilled)
Rusden Grenache Shiraz Mataro (SA) \$10.50 / \$52
Battle of Bosworth Pinot Noir (SA) \$11 / \$55
Remordimiento Organic Cabernet Sauvignon Blend (Jumilla SPAIN) \$11 / \$55
Finca Rosall Monastrell (Yecla SPAIN) \$12 / \$60

BOTTLE

Aller Trop Loin Malbec (Bendigo VIC) \$60
Rusden Malbec (SA) \$74
Alpha Box & Dice 'Enigma' Barbera (SA) \$68

BEER

Tecate (Mexico) \$5
Prickly Moses Otway Light (VIC) \$7
Once Bitter (VIC) \$8.50
Barrow Boys Pedlars Pale (VIC) \$9
Cockies Surf Coast Blonde Ale (VIC) \$9.50

Boatrock Pale Ale (VIC) \$9.50
Pabst Blue Ribbon (USA) \$9.50
Wilde Gluten-Free Beer (NSW) \$10
3 Ravens Dark Smoke (Thornbury VIC) \$10.50

3 Ravens Golden Altbier (Thornbury VIC) \$10.50
Boatrock Miss Pinky Berliner Weisse (VIC) \$11
Boatrock Saison du Bateau (VIC) \$11
Temple Rye Hard IPA (Brunswick VIC) \$11.50

CIDER

Twisted Sister Apple Cider (Gippsland VIC) \$10
Twisted Sister Pear Cider (Gippsland VIC) \$10

NON ALCOHOLIC

STRANGELOVE \$7 - Australian Organic Premium Soft Drinks
Smoked Cola / Classic Cola / Blood Orange + Chili /
Gingerbeer / Bitter Grapefruit / Lemon Squash
REMEDY KOMBUCHA \$8 - Australian organic probiotic
Ginger Lemon / Crisp Apple / Raspberry Lemonade
CAPI \$5 - Australian Natural Soda | Lemon / Ginger Ale / Lemonade
STRANGELOVE Lightly Sparkling Mineral Water 500ml \$7

COFFEE - WIDE OPEN ROAD COFFEE

Your choice of milk: soy / coconut +\$0.50 / almond +\$1
Black Coffee \$3.50 / (non-dairy) Milk Coffee / \$4 Hot Chocolate \$4 / Mocha \$4.50 / Chai Latte \$4
COCO BLACK - Double ristretto over coconut water & ice - \$5

TEA - TEA LEAVES

English Breakfast Supreme / Earl Grey / Organic Peppermint / Lemongrass & Ginger / China Jasmine Premium

EUROPEAN DRINKING CHOCOLATE - FRAUS

Thick, rich, comforting wintry chocolate treats:
Hazelnut Choc OR Chilli Choc \$6