

**TAPAS - small plates**

**TOMATO GARLIC BREAD\***

*pan con tomate*

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

**SALT COD FRITTERS**

*pair with: Mancino Secco*

*buñuelos 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.

**FRIED ARTICHOKE WITH QUINCE AIOLI** *pair with: Casa Mariol Vermut Blanco*

*alcachofas renogadas con alioli de membrillo*

Crispy on the outside, tender on the inside, these beautiful artichoke hearts are fried until golden & crispy. Served with Santa Teresa quince paste blended with our classic aioli. \$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

**BLOOD SAUSAGE EMPANADA\*+**

*pair with: Turmeon Sweet Vermouth*

*morcilla empanadas*

That's right! The famous plant-based blood sausage is back! This time, wrapped in pastry & filled with melty, melty cheese. \$7ea

**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

**PADRÓN PEPPERS**

*pimientos padrón*

Padrón peppers blistered in olive oil & coarse salt. Eating padróns = playing chili roulette. Statistics say, one in 10 will blow your head off, but they could *all* be hot ones. And we mean hot. Take your chances. Dare yah. \$15

**TUNA-FILLED PIQUILLO PEPPERS**

*pimientos de piquillo rellenos de atunerotos*

Another superbly iconic Spanish tapas dish, these small, sweet roasted piquillo peppers are filled with a creamy, herby & fresh tuna salad. Serve of 3 \$15

**SPANISH HOT CHIPS\***

*papas espanolas*

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

**RACIÓN - bigger small plates**

**CHEESY EGGPLANT BAKE\***

*pair with: Casa Mariol Vermut Negra*

*berenjenas con queso*

Layers of tender eggplant with béchamel & three cheeses. Topped with migas: a chunky herb & garlic breadcrumb. Baked until bubbling. \$18

**SPICY PIQUILLO & CHICKPEA SOUP**

*Sopa de piquillo y garbanzos*

Like a warm hug from your imaginary Spanish gran, this velvety soup is fragrant with sweet piquillo peppers, and thickened with smashed chickpeas & rice. Topped with roasted chickpea croutons, piquillo strips & olive oil. Let us know if you'd like it EXTRA SPICY. small \$12 big \$16

**SEAFOOD STEW\***

*caldereta de mariscos et garbanzos*

A classic, warming Spanish stew. Prawns, squid & fish join chickpeas, slow braised peppers, tomato & saffron to make this brothy stew of rich, intense flavours. Served with crisp toasty bread. GFO \$18

**LENTILS & BAKED CHÈVRE+**

*pair with: Mancino Rosso*

*lentejas y queso al horno*

Warm black lentils with carrots, fennel, celery & Px sherry vinegar, tossed through with fresh parsley, fennel fronds & spiced, smoked paprika almonds. All topped with slices of our special baked chèvre. NFO \$17

**ROASTED BRUSSELS SPROUTS\***

*coles de bruselas tostadas*

Roasted brussel sprouts sautéed with smokey bacon, finished with apple cider & tossed with a garlic crumb. Forget what you know about brussel sprouts. \$16

**ORANGE & FENNEL RADICCHIO SALAD**

*ensalada de nanranja 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\***

*pair with: PX Candado Sherry*

*churros de calabaza*

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

**CREMA CATALANA**

This creamy custard with crisp, toffee topping is found everywhere in Spain. Not overly sweet, this crema takes on citrusy elements with orange as well as savoury with bay leaves. Perfectly balanced. \$16

**LEMON OLIVE OIL CAKE\*+**

*pair with: Mancino Secco*

*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

\* 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 price banquet 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 Cocoa, 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  
Boatrocker 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  
Boatrocker Miss Pinky Berliner Weisse (VIC) \$11  
Boatrocker 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