

Small-fry Hobart
Spring, Summer 2017

Ritual Espresso (Launceston)

Espresso, piccolo (\$3.5), the rest (\$4)
Extra shot / soy / almond / decaf / chocolate (\$.50 extra)
House vanilla syrup (\$1 extra)

Mayde Organic Tea (Byron Bay) (\$4)

English breakfast / Earl Grey / sencha, jasmine & rose

Mayde Organic Chai

Black tea (\$4.5) / latte (\$5) / dirty (\$5.5)

Chai 'applecino' (\$5.5)

ZeeTea Organic Tea (\$4)

Gunpowder green / chamomile / peppermint / rooibos

Lemongrass & ginger / forest berry

Mariage Fères (France) (\$6)

Marco Polo

French breakfast

Hot chocolate (\$5)

House marshmallow

Grecian iced drinks - shaken over ice with condensed milk

Coffee (\$6) / chocolate (\$6) / chai (\$6.5) / mocha (\$6.5)

Ice tea (\$6)

Earl grey, lime, lemongrass

Green tea, apple, mint

Sparkling water (\$3)

Small-fry fizzies (\$4.5)

Lime, ginger & lemongrass / pink lemonade

Juice (Noah's Organic) (\$4.5)

OJ / cloudy apple / coconut, lychee, guava / apple, peach, kiwi

Omelette (\$21)

Add bacon (\$4)

Peppers, spring onions, manchego, chestnut toast

GF, V, DFA

Tartine (\$24)

Add bacon (\$4)

Mushrooms, goats curd, egg, lemon kale, sourdough toast

V, DFA, GFA, VgA

Porridge (\$20)

Rolled oat vanilla porridge, pumpkin butter, lemon curd, glazed pepitas, cocoa pops

V VgA

Sliders (\$8 each)

Egg and bacon, onion jam

Smoky pork belly

Crumbed haloumi v

Shaved brisket

(Pork belly, brisket, haloumi all served with remoulade slaw)

Croque (\$18)

Add bacon (\$4)

Four cheese brioche toastie, onion jam, pickles, chives v

Brisket (\$32)

Best-end, smoked, leek fritter, green salad, persillade, demi-glacé GF DF

Pudding (\$18)

Add bacon (\$4)

Black pudding, new potatoes, cornichons, laundry vinegar, fried egg

Fritters (\$9 / \$18)

Apple, cinnamon, rum raisin, walnuts, crème anglaise v