

COFFEE & TEA

By Ritual Coffee. Sourced sustainably, roasted locally in Tassie.



SIGNATURE BREWS

Bruny Island Pepperberry & Salted Caramel Latte	13
Espresso, milk, caramel syrup, Bruny Island pepperberry, Kunzea salt	
Kunanyi Campfire Mocha	13
Espresso, dark chocolate, Tasmanian pepperberry, milk	
Bay Of Fires Cold Brew Sunrise	13
Cold brew, blood orange syrup, soda, ice, orange twist	
Huon Spiced Apple Cinnamon Latte	13
Chai, apple syrup, cinnamon, milk	
Meadow Honey & Oat Frappe	13
Honey Northern Tasmania, oat milk, Tasman sea salt, vanilla	
Tasmanian Lavender & White Chocolate Frappe	13
Local lavender syrup, white chocolate syrup, milk, vanilla	

MILKSHAKES & FRAPPES

Chocolate / Strawberry / Vanilla Milkshake	13
Mocha Noir Frappe	12
Milk Chocolate Frappe	12
Caramelised Coffee Frappe	12

BEER & CIDER

James Boags Premium	15
James Boags Premium Light	13
Du Cane Ascending Falling Mt Pils	16
Du Cane Rendezvous at Pelion Gap IPA	16
Du Cane Hut to Hut Pale Ale	16
Spreyton Hard Ginger Beer	19
Spreyton Apple Cider	17
Spreyton Pear Cider	17

MIXED DRINKS

Crafty Cuts Pink Gin & Soda	20
Hard Rated Lemon	19
Jim Beam & Cola	19
Jack Daniels & Cola	20
Johnnie Walker & Cola	19
Bundaberg Rum & Cola	19
Canadian Club & Dry	19

Kanamaluka

CAFE

When you gaze east from Launceston Airport, the craggy ranges of *Turapina*/Ben Lomond loom on the horizon. Up there, water collects and runs in two clear rivers: *Laykila*/North Esk River and *Plipatumila*/South Esk River.

The two rivers come together in Launceston to create a new one: *Kanamaluka*/River Tamar. Along its banks lies the Tamar Valley, a culinary and touring jewel in the crown of northern Tasmania. A dazzling array of award-winning restaurants and producers call the valley home, including vineyards, orchards, cheesemakers, organic farms, micro-breweries and more.

Our café takes its name from *Kanamaluka*/River Tamar. It is a tribute to the place, the produce, and the enduring connection between the mountain, the rivers, and the region – beginning just beyond our window.

In palawa kani, the language of Tasmanian Aborigines

MENU

BREAKFAST CLASSICS served until 11am

BIG Kanamaluka Breakfast <i>(Served all day)</i>	30
Two local eggs your way, roasted tomato, Tasmanian farmed sausage, bacon, locally farmed braised greens, hashbrown, local sourdough	
Avocado Toast (V)	25
Smashed avocado, radish, mixed herbs, olive oil, lemon	
<i>Add an egg +4 Add bacon +6</i>	
Spanish Eggs	18
Baked eggs, tomato sugo, roasted capsicum, salami, toasted sourdough	
Mushrooms on Toast (V)	24
Sautéed mushrooms, poached eggs, feta, truffle oil, local sourdough	
Chilli Scrambled	19
Local braised greens, parmesan, crispy chilli oil, local sourdough	
Egg & Bacon Pancakes	24
Two Tasmanian eggs scrambled, crispy bacon, maple syrup	
Berry Compote Pancakes (V)	22
Buttermilk pancakes, house berry compote, maple syrup	

LIGHT MORNINGS

‘The Tamar’ Breakfast Focaccia	16
Bacon, egg, tomato & red pepper chutney, cheese, tomato, spinach	
Egg & Bacon Breakfast Wrap	16
Egg, bacon, spinach, cheddar, hashbrown	
Vegetarian Breakfast Wrap (V)	16
Egg, spinach, tomato & red pepper chutney, halloumi, hashbrown, mushroom	
Ham & Cheese Croissant	15

SNACK POTS

Mango & Berry Chia Pot	10
Granola Mango Pot	10
Mango & Passionfruit Yoghurt Pot	10
Fruit Cup	10

Proudly supporting Tasmanian local producers

WRAPS, FOCACCIAS & TOASTIES

The ‘Kanamaluka’ Toastie	17
Double cheese, mushroom, truffle, locally farmed greens, sourdough	
Ham & Cheese Toastie	14
Dijon mayonnaise, toasted sourdough	
Tassie Chicken Focaccia	16
Nichols Tasmanian chicken, rocket, avocado, herb mayonnaise	
Italian Focaccia	16
Ham, salami, peppers, sundried tomatoes, spinach, cheddar, pesto, aioli	
Vegetable Wrap (V)	15
Falafels, Johnno’s onion jam, mesclun, tomato, chipotle mayo	
Caesar Wrap	15
Nichols chicken, bacon, egg, parmesan, Caesar dressing	

LOCAL FAVOURITES

‘The Tamar’ Deluxe Burger	31
Tassie beef, bacon, cheese, caramelised onion, onion rings, burger sauce, fries	
Classic Cheeseburger	27
Tassie beef, tomato, lettuce, pickles, cheese, burger sauce, fries	
Slow Cooked Lamb Souvlaki	28
18-hour slow braised ‘Wild Clover’ lamb, tzatziki, salad, pita, lemon	
Halloumi Souvlaki (V)	27
Grilled halloumi, sumac, onion, rocket, tomato, cucumber, tzatziki, pita	
Chicken Caesar Salad	26
Tasmanian chicken, cos, bacon, parmesan, croutons, Caesar dressing	
Pumpkin & Caramelised Onion Soup (V)	18
Sour cream, chives, toasted sourdough	
Three Cheese Arancini (V)	17
Saffron aioli, parmesan	
Corner Shop Fries	14
Seasoned fries with choice of tomato sauce or aioli	

(V) – Vegetarian