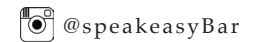


Speakeasy

RESTAURANT



SMALL PLATES

CALAMARI & ZUCCHINI FRITTO GF
W/ GREEN AIOLI, PICKLED RAINBOW SALAD & LEMON.
15.

BEER & MISO LAMB RIBS
W/ CHILLI YOGHURT AND LEMON.
15.

MANCHEGO & GREEN OLIVE CROQUETTES
W/ CRISPY PROSCIUTTO, SMOKY HOT TOMATO COULIS & ROQUETTE.
15.

GRILLED HARVEST VEGGIES
V, GF, VG*
W/ GOAT CHEESE CURD, TARO CHIPS & POMEGRANATE DRESSING.
12.5

SHOESTRING FRIES
W/ HOUSE CHILLI SALT & AIOLI.
10.

MIXED OLIVES
W/ ANCHOVY PASTE, GOAT CHEESE CURD, LEMON & TOAST.
14.5

TO SHARE

CHEESE & CHARCUTERIE:
FLAME GRILLED CHORIZO, BRESAOLA, SOPRESSA, SELECTION OF 2 CHEESES (40G EACH) W/ FRESH FRUITS, ALMONDS, PICKLES & TOAST.
38.

CHARCUTERIE:
FLAME GRILLED CHORIZO, JAMON, BRESAOLA, SOPRESSA, PICKLES & TOAST.
21.5

CHEESE :
SELECTION OF 3 CHEESES (40G EACH) W/ FRESH FRUITS, SMOKED ALMONDS & TOAST.
28

ANTIPASTO:
CHEF'S SELECTION OF 4 SHARING PLATES
FOR 2 : 32 FOR 4 : 59

12HRS SLOW COOKED LAMB
W/ TAHINI YOGHURT, PICKLED ONIONS & BEETROOTS, LETTUCE & FLAT BREAD.
25.

MAINS

300G SCOTCH FILLET
W/ SPUD HASH, SMOKED RELISH, GRILLED KING MUSHIES & GREENS
CHOICE OF SAUCES: JUS, BLUE CHEESE OR MUSTARD.
32.

CRISPY OCEAN TROUT
W/ CHILI CITRUS TABBOULEH, GOAT CHEESE CURD, APRICOT AND LYCHEE DRESSING AND LOTUS ROOT CHIPS.
28.

1KG MUSSELS
W/ CHILLI TOMATO BROTH, SPRING ONIONS, CHIPS AND TOAST.
25.

CRISPY DUCK BREAST
W/ POACHED QUINCE, FRIED SPUD, BABY KING MUSHROOMS, RADISH, PISTACHIO AND SOUR PLUM JUS.
32.

CAULIFLOWER BEETROOT RISOTTO
W/ SHAVED COCONUT, RADISH, TOASTED SEEDS AND LIME CHILLI DRESSING.
21.

SWEET TOOTHS
12.5

MANGO GRANITA
W/ KAFFIR LIME INFUSED YOGHURT, HONEY TOASTED SEEDS, MINT & FRESH RASPBERRIES.

OLD FASHIONED CHOCOLATE MOUSSE
W/ SOUR CHERRIES, ROASTED SMOKED PECAN NUTS AND WHISKEY MASCARPONE.

GEN Y CHILLI & CARAMEL TART
W/ WHITE CHOCOLATE GANACHE, BANANA CRISPS, CARAMELISED WALNUT, MERINGUE & WHIPPED CREAM.

*HAPPY HOUR - 4PM TO 7 PM
PLEASE ASK OUR FRIENDLY
STAFF FOR OUR SPECIALS.*