

BOARDS TO SHARE

CHARCUTERIE :

FLAME GRILLED CHORIZO, JAMON,
BRESAOLA, SOPPRESSA, PICKLES &
TOASTS
22.

CHEESE :

SELECTION OF 3 CHEESES (40G EACH)
W/ FRESH FRUITS, SMOKED AL-
MONDS
& TOASTS
28.

CHEESE & CHARCUTERIE :

FLAME GRILLED CHORIZO, BRESAO-
LA, SOPRESSA, AND SELECTION OF
2 CHEESES (40G EACH) W/ FRESH
FRUITS, ALMONDS, PICKLES &
TOASTS.
38.

ANTIPASTO:

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

HAPPY HOUR
from 4 to 7 pm
PLEASE ASK OUR FRIENDLY STAFF
FOR OUR SPECIALS.

BURGERS

17.5
ADD FRIES 3.5.

SPEAKEASY AMERICAN: 200G BEEF
BURGER W/ CHEESE, TOMATO, LET-
TUCE & PICKLES.

SPEAKEASY HOMBRE: CRUMBED
CHICKEN BREAST BURGER W/ LET-
TUCE, JALAPENOS, SLAW & CHIPOTLE
AIOLI.

EASY SOUTHERN: SOFT SHELL CRAB
BURGER W/ BLACK SQUID INK BRI-
OCHE BUN AND ASIAN SLAW.

TALK GREEN N GOLD:
SMOKED MUSHROOM & POLENTA
BURGER W/ MATCHA BRIOCHE BUN
SPINACH & MISO MAYO.

DRINKS

WINE by the Glass

Rocca Ventosa Sangiovese 9.
The Fix Shiraz 9.
Underground Pinot Noir 10.
Small Batch, Cabernet Sauvignon 10.
Moscato 9.
Summer Poppy Pinot Gris 10.
Babich Sauvignon Blanc 10.
Jeanneret Riesling 10.
Krinklewood Chardonnay 12.
Chateau La Gordonne Rose 12.
Champagne Pommery 18.
Henri Le Blanc Brut 12.
Underground Sparkling 10.
Martini Prosecco 9

BEER by the bottle


James Boags Light 6.
Asahi Super Dry 9.
Peroni 9.
Budweiser 9.
Corona 9.
150 Lashes Pale Ale 9.
Gypsy Pear Cider 9.
Pipsqueak Apple cider 9.
Stone & Wood 10.

BEER on tap

| | Pot | Sch | Pint |
|-------------------------------|-----|-----|------|
| Once Bitter, Urban Ale | 6 | 9 | 12 |
| 2 Brothers Kung Foo Lager | 6 | 9 | 12 |
| 4 Pines American Amber Ale | 7 | 10 | 13 |
| 2 Brothers Little Apple Cider | 6 | 9 | 12 |
| Sample Pale Ale | 7 | 10 | 13 |

Speakeasy

EVENING FROM 4PM

 @speakeasybar

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FROM THE REEF ...

CALAMARI & ZUCCHINI FRITTO BOX
GF W/ GREEN AIOLI & LEMON
13.5.

HOUSE MADE PRAWN SPEAKROLLS
(3PCES) GF W/ NUOC CHAM & VIET
MINT
12.

SPANNER CRAB & SWEET POTATO
CAKE (4PCES) W/ PICKLED RAINBOW
SALAD, LEMON & CORIANDER
12.5.

SPICED CURED OCEAN TROUT
W/ CRISPY RICE PAPER, PICKLES &
CITRUS CREAM CHEESE
15.

1KG MUSSELS W/ CHILLI TOMATO
BROTH, SPRING ONIONS, FRIES &
TOASTS.
25.

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

FROM THE BARN ...

BEER & MISO LAMB RIBS
W/ CHILI YOGHURT & LEMON
15.

SPK TEXAN BRISKET MEATBALLS
(4PCES) W/ BBQ SAUCE & CHEESY
CORN BREAD.
15.

SFC : SPEAKEASY SOUTHERN FRIED
CHICKEN (4PCES) W/ PICKLED
ONIONS, JALAPENOS & LEMON
13.

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

CRISPY DUCK BREAST
W/ HONEY GLAZED PERSIMMONS,
FRIED SPUD, BABY KING MUSHROOMS,
RADISH, PISTACHIO AND
SOUR PLUM JUS.
32.

12 HOURS SLOW COOKED LAMB W/
TAHINI YOGHURT, PICKLED ONION &
BEETROOT, LETTUCE & FLAT BREADS.
25.

FROM THE CROP ...

POTATO HASH BROWN (3PCES)
W/ TOMATO RELISH & YAM CRISPS
12.5.

MANCHEGO & GREEN OLIVE
CROQUETTES (4PCES) W/ SMOKY HOT
TOMATO COULIS & ROQUETTE
14.

SHOESTRING FRIES
W/ HOUSE CHILI SALT & AIOLI
10.

MIXED OLIVES
W/ ANCHOVIE PASTE, GOAT CHEESE
CURD, LEMON & TOASTS
13.5.

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

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