

BOARDS TO SHARE

CHARCUTERIE :

FLAME GRILLED CHORIZO, JAMON, BRESAOLA, SOPPRESSA, PICKLES AND TOAST. GF*

22.

CHEESE :

SELECTION OF 3 CHEESES (40G EACH) W/ FRESH FRUITS, SMOKED ALMONDS AND TOAST. GF*

28.

CHEESE & CHARCUTERIE :

FLAME GRILLED CHORIZO, BRESAOLA, SOPRESSA, AND SELECTION OF 2 CHEESES (40G EACH) W/ FRESH FRUITS, ALMONDS, PICKLES AND TOAST. GF*

38.

ANTIPASTI:

CHEF'S SELECTION OF 4 SHARING PLATES

FOR 2: 32 FOR 4: 59

V*

BURGERS

17.5

ADD FRIES 3.5.

SPEAKEASY AMERICAN:

200G BEEF BURGER
W/ AMERICAN CHEESE, TOMATO,
LETTUCE AND PICKLES.

SPEAKEASY HOMBRE:

CRUMBED CHICKEN BREAST BURGER
W/ LETTUCE, JALAPENOS, SLAW AND
CHIPOTLE AIOLI.

EASY SOUTHERN:

SOFT SHELL CRAB BURGER
W/ BLACK SQUID INK BRIOCHE BUN,
ASIAN SLAW AND CHIPTOLE AIOLI.

TALK GREEN 'N GOLD:

SMOKED MUSHROOM & POLENTA
BURGER
W/ MATCHA BRIOCHE BUN, SPINACH
AND MISO MAYO. VG

V : VEGETARIAN

VG: VEGAN

GF : GLUTEN FREE

GF*: CAN BE ALTERED - PLEASE CHECK
WITH YOUR WAITER

HAPPY HOUR

from 4 to 7 pm

PLEASE ASK OUR FRIENDLY STAFF

FOR OUR SPECIALS.

Speakeasy

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.
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 Indian Summer Ale	7	10	13
2 Brothers Little Apple Cider	6	9	12
Sample Pale Ale	7	10	13

EVENING FROM 4PM

 @speakeasybar

Speakeasy

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FROM THE REEF

CALAMARI & ZUCCHINI FRITTO
W/ PICKLED ONION, GREEN AIOLI AND
LEMON. GF*

13.

HOUSE MADE CHICKEN & PRAWN
SPRINGROLLS (3PCES) W/ NUOC CHAM
AND VIETNAMESE MINT.

12.

SMOKED HADDOCK & SALMON CAKE
(4PCES) W/ CORN CAKE, SPICY MAYO
AND HONEY. GF*

12.

SPICED CURED OCEAN TROUT
W/ CRISPY RICE PAPER, PICKLES AND
CITRUS CREAM CHEESE. GF*

15.

1KG MUSSELS W/ PUNCHY DARK ALE
SAUCE, SPRING ONION, FRIES AND
TOAST. GF*

25.

CRISPY BARRAMUNDI FILLET W/
PARSNIPS, CALLE CATORCE, BABY
CARROTS, PRAWNS DUST AND
AVOCADO OIL. GF

29.

FROM THE BARN

BEER & MISO BEEF RIBS
W/ CUCUMBER RIBONS, SWEET CHILI
YOGHURT AND LEMON. GF

15.

TEXAN BRISKET MEATBALLS (4PCES)
W/ BBQ SAUCE, CHEESY CORN BREAD
AND SWEET POTATO CRISPS.

15.

SPEAKEASY SOUTHERN FRIED
CHICKEN (4PCES) W/ PICKLED
ONIONS, JALAPENOS, LEMON AND
SRIRACHA MAYO.

13.

300G SCOTCH FILLET
W/ SPUD HASH, SMOKED RELISH,
GRILLED KING MUSHROOMS,
SCORTCHED BABY MEDITERRANEAN
VEGGIES

CHOICE OF SAUCES: JUS, BLUE
CHEESE OR MUSTARD. GF*

32.

CRISPY DUCK BREAST
W/ HONEY GLAZED SEASONAL
FRUITS, FRIED SPUDS, BABY KING
MUSHROOMS, RADISH, PISTACHIO,
SOUR PLUM JUS AND SWEET POTATO
CRISPS. GF*

32.

12 HOUR SLOW COOKED LAMB W/
TAHINI YOGHURT, PICKLED ONION,
BEETROOT, SALAD AND ROTI BREAD.

25. GF*

FROM THE CROP

POTATO HASH BROWNS (3PCES)
W/ TOMATO RELISH AND YAM CRISPS.
V, GF*

12.

MANCHEGO & GREEN OLIVE
CROQUETTES (4PCES) W/ SMOKEY
TOMATO COULIS, ROQUETTE. V

14.

SHOESTRING FRIES
W/ HOUSE CHILI SALT AND AIOLI. V,
GF*

10.

MIXED OLIVES
W/ ANCHOVIE PASTE, GOAT CHEESE
CURD, LEMON AND TOAST. V* GF*

13.5

WILD MUSHROOM & THYME RISOTTO
W/ MEREDITH GOATS CHEESE, TARO
CHIPS AND TRUFFLE OIL. V, VG*, GF*

21.

GRILLED HARVEST VEGGIES W/ GOAT
CHEESE CURD, TARO CHIPS, ROASTED
ALMONDS AND POMEGRANATE
DRESSING. V, VG*, GF*

12.5.