

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*

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/ BACON, AMERICAN CHEESE,
TOMATO, LETTUCE AND PICKLES.

SPEAKEASY HOMBRE:

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

EASY SOUTHERN:

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

TALK GREEN 'N GOLD:

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

V : VEGETARIAN
VG: VEGAN
GF : GLUTEN FREE

Speakeasy

DRINKS

EVENING FROM 4PM

WINE by the Glass

Yering 'Elevations' Pinot Noir 12
Wild's Gully Tempranillo 9
Paxton Wine Organic Shiraz 10

☒ @speakeasybar

Chateau La Gordonne Rose 12
Johnny Q Moscato 8
March's Very Own Sauv. Blanc 10
Mount Langi Pinot Gris 11

NV Underground Brut 10
Champagne Pommery 18
Henri Le Blanc Brut 12
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

Speakeasy

EVENING FROM 4PM

☒ @speakeasybar

FROM THE REEF

- SMALL

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.

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

15.

- LARGE

1KG MUSSELS W/ CRAB MEAT BROTH,
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

- SMALL

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.

- LARGE

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 & ROTI BREAD GF*

25.

FROM THE CROP

- SMALL

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

12.

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

- LARGE

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

21.